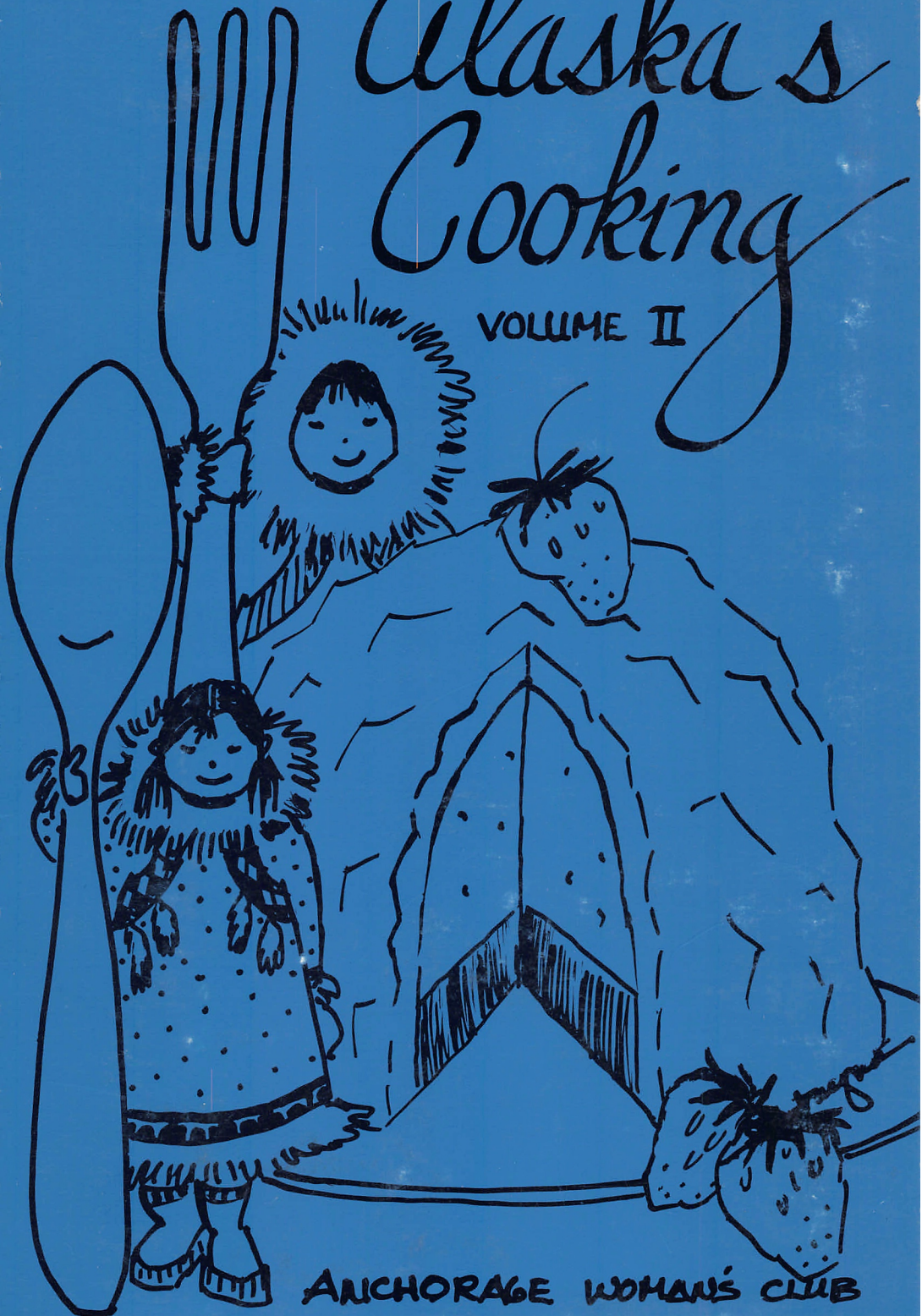
Alaska's Cooking

VOLUME II



ANCHORAGE WOMAN'S CLUB

ALASKA'S cooking

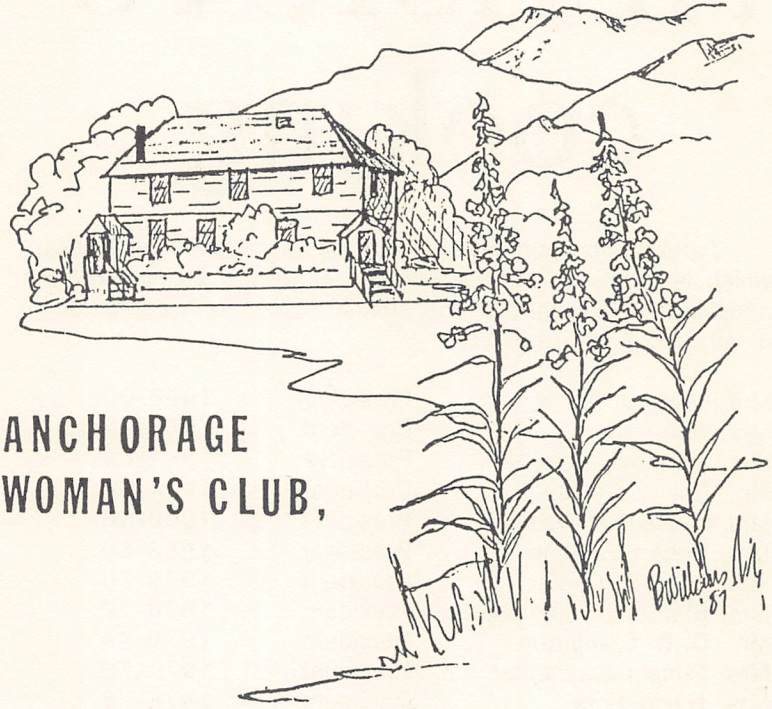
To you, who purchase this delightful souvenir of Alaska, which is published for the purpose of a club building for the people of Anchorage, go the special thanks and appreciation of all of our club members.

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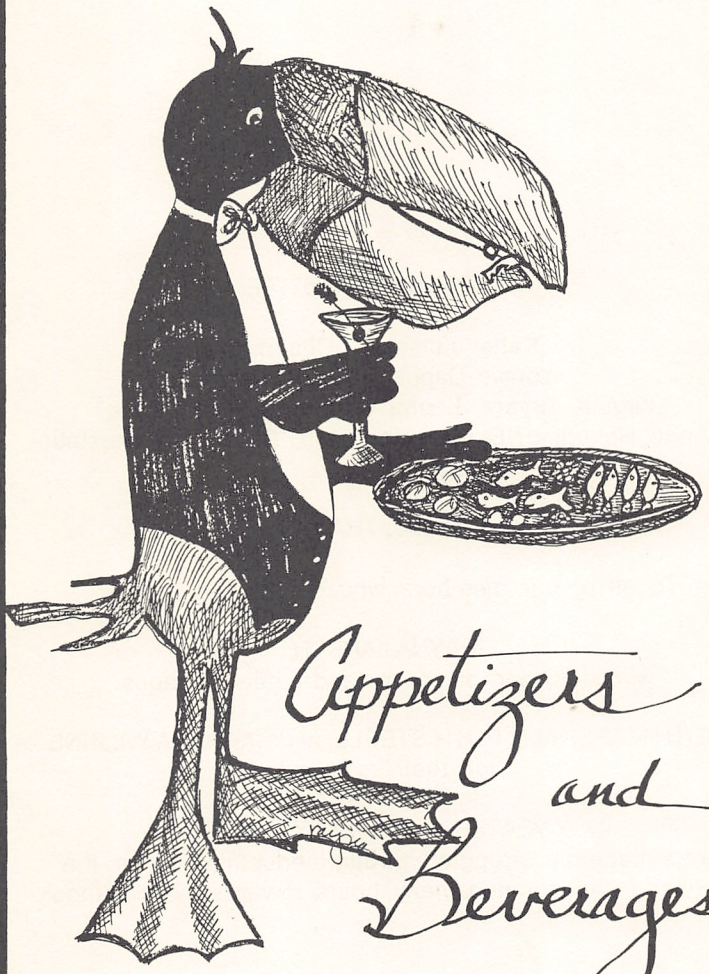


ANCHORAGE WOMAN'S CLUB,

PIONEER SCHOOL HOUSE

(Home of Anchorage Woman's Club)

The Anchorage Woman's Club was formed in 1915 to establish a school for the children of the area. The following year the club became affiliated with the organization now known as the General Federation of Women's Clubs. The Pioneer School House, pictured here, was a result of the club's efforts. In addition to being used as a school, it also served as a meeting hall for the local community. In 1965, the building was relocated to the Ben Crawford Memorial Park at Third and Eagle and is still being used by the Anchorage Woman's Club and various other organizations.



Appetizers and Beverages

COOKBOOK COMMITTEE

Kathy Janssen Chairman
Lonnie Capps Co-Chairman
Virginia Bryant, Leona Cange, Rosie Ginnett,
DiAnne Heverling, Beverly Johnston, Charlene Konestabo.

SPECIAL THANKS

To all of our members who contributed recipes.

RAYNA LARSON
who designed our cover and category pages.

RUTH MARSHALL, RUTH STEELE, and BARBARA WILKINS
for their art work

JUDY VEATER and BEVERLY JOHNSTON
who patiently struggled through educating us in the computer world and donated many hours towards the cookbook.

Misc Cold Appetizers

Beef and Olive Sandwiches for a Reception

2 Tbsp minced onion
1/3 cup dry sherry
2 large jars chipped beef (about 10 oz)
Butter
5 pkgs (8oz) cream cheese
2 small cans chopped ripe olives
2 loaves (60 slices) sandwich bread

Stir onion into sherry and let stand for 5 minutes. Chop beef into small pieces. Soften cream cheese. Blend in onion mixture, chipped beef and olives. Butter all 60 slices bread. Spread 30 slices of the bread with mixture. Top with remaining slices of bread. Cut the 30 sandwiches into thirds or quarters. makes 90 to 120 small sandwiches. For 1 loaf use half of recipe. 15 sandwiches makes 45 to 60.

Marcy Buckalew

Cold Pizza

2 pkgs Refrig. Crescent rolls
2 8 oz pkgs. of cream cheese
1 Tbsp dill weed
1/2 Tbsp garlic salt
3/4 cup mayonnaise
1/4 cup milk
1/4 cup chopped onion
1 cup cauliflower-grated
1 cup black olives-sliced
1 cup grated carrots
1 cup fresh mushrooms (sliced)

Flatten crescent rolls into a jelly roll pan. (2 pkgs make a thick crust, so I use 1 pkg. and flatten into 3/4 of the pan and adjust the filling). Bake 8-10 minutes at 350 degrees.

Mix cream cheese, dill weed, garlic salt, mayonnaise & milk and spread over crust. Top with the rest of the ingredients. Refrigerate over night. Cut in squares and serve. It's delicious!

Carole Bennett

Beef Log

2-8 oz pkgs cream cheese
1 bunch green onions
Juice of one lemon
2 Tbsp Accent
3 pkgs chipped beef

Mix all ingredients together except one pkg of beef. Form into a log. Tear remaining beef into small pieces. Roll the log into the torn beef. Chill and serve with crackers.

Mrs. H.T. Marshall

Jalapeno Cocktail Pie

3 Jalapeno peppers seeded (or 1 small can chopped green chilies)
1 lb sharp cheddar chopped cheese, grated
6 eggs, well beaten

Sprinkle peppers in a well greased 9" square pan. Cover with cheese. Pour eggs over cheese. Bake at 350 for 30 minutes or until firm. Cool and cut in squares.

LaJuana Streiff

Pate De Foie De Pouet

1 lb Fresh Chicken Livers
1 small onion
1 stalk celery
1/2 tsp salt
3 whole peppercorns

Wash livers, drain and cover with water. Add onion, celery, salt, pepper and bring to boil. Simmer for 20 minutes covered. Then drain. Cool and put only livers in blender. Then add 4 Tbsp grated onion, 1 1/2 tsp salt, pinch cayenne, 2 tsp dry mustard, 1/8 tsp mace, 1/8 tsp cloves, 5 tsp brandy, 1 cup butter or rendered chicken fat, 1/4 tsp anchovy paste, 3 drops of Tabasco sauce, fresh parsley and green olives for garnish.

Blend all ingredients with liver until smooth. Pack in mold and chill overnight. Turn out on cold platter and decorate. Serve with crackers, toasted rounds or french bread.

Carolyn Walters

Dips-Cold

Deviled Dip

5 oz jar pimento cheese spread
2 1/4 oz can deviled ham
1/2 cup mayonnaise
4 drops Tabasco sauce
2 Tbsp minced parsley
1 Tbsp minced onion
Dash MSG

Blend with electric mixer. Chill. Serve with chips or assorted crackers.

Sheila R. Erwin

Dill Dip

1 cup sour cream
3/4 cup mayonnaise
2 Tbsp parsley flakes
2 tsp Beau Monde (Spice Islands)
2 tsp shredded dill weed
1 shake onion salt
1 shake garlic powder

Mix all above together. Let stand at least one hour. Good with vegetables.

Maxine W. Johnson

Green Onion Vegetable Dip

Juice of 1/2 lemon
1 pt mayonnaise
8 oz pkg cream cheese
2 garlic cloves
1/2 tube anchovy paste (opt)
8 green onions with tops
green color (optional)

Blend in blender. Serve with carrots, cauliflower, celery, cucumber slices, zucchini or green pepper.

Barbara Clinton

Guacamole

1 med. tomato, chopped
2 avocados, sliced
3 Tbsp chopped green chilies
1/2 cup finely chopped onion
1 1/2 tsp white vinegar
1 tsp salt
1/2 tsp pepper

Mash avocado with tomatoes. Add remaining ingredients. Mix well and chill.

Margy Lagana

Shrimp Dip

16 oz sour cream
1/4 cup chili sauce
1 Tbsp horseradish sauce
1/2 tsp lemon juice
1 can small shrimp (rinsed and drained)

Mix all ingredients well, and chill overnight. Mix again before serving.

Cindi Lake

Spinach Dip

1 pkg frozen chopped spinach
2 cup mayonnaise
1/2 cup chopped green onions
1/2 cup chopped parsley
celery salt and lemon pepper to taste

Cook spinach and drain real well. Add remaining ingredients and mix well. Serve with Fritos or Ritz crackers.

LaJuana Streiff

Spicy Vegetable Dip

1 cup dairy sour cream
1/2 pkg (1.5 oz) Spaghetti sauce mix
1 tsp fresh grated lemon peel
2 Tbsp fresh-squeezed lemon juice
Assorted fresh vegetables

In a small bowl, combine sour cream, sauce mix, lemon peel and juice; Chill. Serve as a dip with carrot or celery sticks, green pepper strips or rings or cherry tomatoes. Makes about 1 cup.

Beth Wickel

Vegetable Dip

1 cup sour cream
1 cup mayonnaise
1 tsp Beau Monde
1 tsp dill weed
1 Tbsp parsley
1 Tbsp onion flakes

Mix thoroughly, chill and serve with fresh vegetables. Makes 2 cups.

Denni Kjos



Nutty Type Appetizers - Cold

Peppernuts

Beat 5 eggs until very light, then slowly beat in 1 lb fine sugar and 10 Tbsp rich cream. Sift together 2 lbs flour, 1 1/2 tsps each of cinnamon and cardamom, 1 tsp soda, and 1/2 tsp salt. Add to the egg mixture together with 1/2 cup melted butter. Makes a soft dough.

Shape into small balls and bake on a greased cookie sheet at 350 until light brown in color, from 8 to 10 minutes, depending on your oven. Check closely the first panful so as not to overbake.

Phyllis Chamberlin

Savory Pecans

1/2 cup margarine, melted
1 lb pecan halves
1/2 cup grated Parmesan Cheese

"Drizzle" butter over nuts; toss to coat thoroughly. Spread in 15"x10"pan. Bake in 250 oven 30 minutes. Stirring occasionally. Sprinkle with cheese and bake 10 minutes longer. cool completely in pan. Store airtight in refrigerator. Makes 3 cups.

Susan Lounsbury

Oyster Cracker Snacks

1 pkg oyster crackers
1/2 cup peanut oil
1 tsp dill weed
1/2 tsp garlic powder
1 tsp lemon pepper
1/2 pkg Hidden Valley dry salad dressing mix

Combine above ingredients. Let stand several hours before using. Store in airtight container.

Maxine W. Johnson

Molds- (Appetizers Cold)

Corned Beef Salad Appetizer

1 pkg (3 oz) lemon jello dissolved in 3/4 cup of boiling hot water. Chill until thickened but not fully firm. Then add:

1/4 cup mayonnaise or light Miracle Whip
1/2 cup of finely chopped fresh celery
1/2 cup of finely chopped fresh onion
1/2 cup flaked coconut (optional but very good)
1 finely chopped hard boiled egg
1 (12 oz) tin corned beef

Pour into appropriate mold, chill 2 hours. Serve with crackers or rounds of bread.

Mary Hayes

Crab Mousse

1 can undiluted cream of mushroom soup
1 (8 oz) pkg of cream cheese
1/2 cup finely chopped onion
1/2 cup finely chopped fresh celery
1/4 tsp garlic powder
1/4 tsp salt
1/4 tsp pepper
1/4 tsp curry powder (opt)
1 pkg unflavored gelatin dissolved in 1/2 cup warm water
8 oz can of crabmeat

Melt the cream of mushroom soup with the pkg of cream cheese on low heat on stove. Remove from stove and add all remaining ingredients. Pour into any mold or serving dish you desire. Chill for 1 hour. Serve with crackers or rounds of bread.

Mary Hayes



Crab-Shrimp Mold

1 can tomato soup, undiluted
1 (8 oz.) pkg. cream cheese
2 env. unflavored gelatin
1 cup mayonnaise
1 med size onion (well-minced)
1/2 cup each-olives, green pepper, celery (all minced)
2 to 5 cups shrimp or imitation crab

Put soup in cream cheese and smooth. In another bowl dissolve gelatin in 1/2 cup hot water. Add soup mixture, mayonnaise and chopped vegetables. Blend well. Pour into greased mold and refrigerate overnight. Unmold when ready to serve. Serve with crackers.

Wanda Jack

Salmon Avocado Mold

1 env (1 Tbsp) unflavored gelatin
1/4 cup cold water
3/4 cup boiling water
2 Tbsp sugar
1 Tbsp lemon juice
2 tsp grated onion
1 large avocado
1/2 tsp salt
1 Tbsp vinegar
1/2 tsp salt
1/2 tsp horseradish
1 (1 lb) can salmon, drained and flaked
1/2 cup mayonnaise
1/3 cup sliced olives
1/4 cup chopped celery
1/2 cup sour cream

Soften gelatin in cold water. Add boiling water and stir until dissolved. Add sugar, lemon juice, vinegar, onion, salt and horseradish; chill until partially set. Stir in salmon, mayonnaise, olives, and celery. Spoon into 3 cup mold. Chill 5 hrs. For avocado dressing, seed, peel and mash 1 large ripe avocado, 1/2 cup sour cream and 1/2 tsp salt. Blend thoroughly. Chill. Unmold salmon onto serving plate. Spread avocado mixture evenly over outside of mold. Garnish with lemon twist. Serves 6-8.

Ina Ressel

Shrimp Dip

1 can shrimp soup
1 pkg Knox Gelatin diluted in
3 Tbsp cold water
1 cup celery sliced
1/2 cup onion diced
1 cup mayonnaise
1 sm can of small shrimp

Heat together shrimp soup, gelatin, and cold water. Mix in remaining ingredients and refrigerate overnight. Spread on crackers.

Barbara Clinton

Flintstone Bread

2 cups sour cream
2 cups mayonnaise
2 pkg. (jars) chipped dried beef
2 Tbsp parsley, chopped
2 tsp Beaumonde
2 Tbsp minced onion flakes

Mix ingredients and chill. Hollow out a french bread loaf (use one or two depending on size of loaf and amount of bread needed for dipping.) Pour sour cream mixture into french bread loaf and use insides of bread, which were removed, for dipping.

Terry Gregoire

Dip for 35-40 people

Combine and heat 1 can Tomato soup, undiluted and 8 oz cream cheese-cubed. Heat until melted. Combine 1 1/2 pkg of Knox gelatin in 4 Tbsp warm water and add to above mixture. Add 3 Tbsp Catalina dressing or sweet and sour sauce. Cool.

Chop 1/4 cup onion, 3/4 cup celery, 8 oz either smoked salmon or shrimp. Add above mixture and 1 1/4 cup mayonnaise and 2 Tbsp Worchestershire sauce. Put in greased mold, chill 2 1/2 to 3 hours.

Betty Thielsen

Seafood - Spreads & Balls Appetizers

Smoky Salmon Ball

1 cup salmon flaked
1 Tbsp lemon juice
8 oz pkg.cream cheese
1 Tbsp Worchestershire sauce
1 tsp liquid smoke
1/2 tsp garlic salt
1/4 tsp Tabasco sauce

Mix together and roll in 3/4 cup crushed nuts.

Evangeline Landers

Portlock Salmon Appetizer

Top Triscuits with ingredients, in this order:
Sliced fresh cucumber
Filet of canned Portlock smoked salmon
Sour cream daub
Black pepper, freshly ground

Serve immediately. You'll need to refill this platter!

Della Colver Barry



Cheese Balls and Spreads-(Cold Appetizers)

"Brie Cheese Wheel"

Serve with plain crackers (Wheat thins, Ritz, etc.)
Section Brie in six parts. Dill Weed, Sesame Seed, Poppy Seed, Dill Weed, Almond Slivers, Currants. Cover each area with condiments - as suggested, or of your choice. Serve with Knife and Crackers.

Susan Lounsbury

Cheese Ball

8 oz pkg. cream cheese
3 oz pkg cream cheese
Garlic salt to taste
Pepper to taste
1/2 pkg Lipton Onion soup mix
few drops Tabasco
4 oz can chopped green chilies, drained
1 sm can (3 oz) chopped black olives, drained
1 pkg (7 oz) sliced pepperonis (whole sliced or chopped)

Mix all ingredients together and roll in chopped walnuts and chill. Serve with crackers (wheat thins work well)

Terry Gregoire

Pineapple Cheeseball

16 oz cream cheese
8 oz crushed pineapple unsweetened
1 cup chopped walnuts
1 Tbsp minced onions (opt)
1 tsp seasoning salt (opt)

Mix all ingredients together using 1/2 cup walnuts. Form into a ball and roll with remaining nuts. Chill. Mary Cay Lowber

Ham and Cheese Log

4 oz sharp cheddar cheese shredded (1 cup)
8 oz pkg cream cheese, softened
1-1/2 oz can deviled ham
1/2 cup pitted chopped ripe olives
1/2 cup finely chopped pecans

Have cheddar cheese at room temperature. In small mixer bowl, beat together cheddar cheese and cream cheese until blended. Beat in deviled ham. Stir in olives and chill. Shape into two 8 inch long logs. Roll in pecans. Refrigerate or freeze until needed.

Mae Blackburn

Cheese Popovers

1 cup flour
1/4 tsp salt
1 cup milk
2 large eggs
2 oz grated cheddar cheese

Heat oven to 375. Mix flour, salt, milk and eggs. Beat 1 minute. Stir in cheese, put in greased muffin tins - fill 1/2 full. Bake 40 minutes. Slit side of each and bake 5 minutes more. Remove and serve warm. Makes 12. Or put in miniature muffin tins and bake 20 minutes (15 plus 5 with sides slit). Makes 24.

Lina Russell

Cheese Wafers

1/2 cup butter (creamed)
2 cups grated cheese(sharp cheddar)
1/2 tsp red pepper
1 cup flour
1 tsp salt
1 cup chopped pecans

Blend grated cheese into creamed butter. Add the flour, salt, and red pepper which have been sifted together -- gradually. Then add chopped pecans. Shape with hands into a log and cover with foil or waxed paper. Refrigerate until firm. Slice into 1/4" pieces and bake on cookie sheet 10-12 minutes at 350 degrees.

Dawn Tisdale

Hasty Hots

6 Tbsp Mayonnaise
1/2 cups Parmesan cheese (grated)
4 green onions (chopped)
French Rolls

Slice French Rolls, Toast one side combined mayonnaise parmesan and onions. Spread mixture on untoasted side of roll. Broil till bubbly. Makes approximately 2 dozen.

Kelly Smith

Cheese Spread

2 (8 oz.)pkgs. cream cheese
1 can drained anchovies- chopped
1/3 cup sherry wine
green olives chopped to taste

Serve with bread sticks.

Meat & Chicken (Hot Appetizers)

Butterfly Franks

1 lb Frankfurters
3/4 cup bottle barbecue sauce
3 Tbsp prepared mustard
5 dashes of Tabasco

Cut a thin slice from both ends of the hot dogs and cut each dog into 4 equal sections. Cut a cross about 1/2 inch deep at each end of each sections. In a large skillet over moderately high heat fry frankfurters until ends curl out and edges are brown, about 5 to 7 minutes. Reduce heat on low. In a small bowl, combine barbecue sauce, mustard and Tabasco and add to frankfurters. Stir until frankfurters are well coated and sauce begins to thicken. Serve hot on toothpicks. May be reheated in a sauce pan, about 10 minutes. Makes 40 pieces.

Jina Kelly

Sausage Dip

1 pkg Jimmy Dean Sausage, crumbled and fried like hamburger. Lightly drain and add 1 lb Velveeta cheese which has been cubed. Melt and add 1 can Jalepino relish or 1/2 cup salsa, depending on degree of hotness desired. Keep warm and use tortilla chips for dipping.

Terry Gregoire

Sweet & Sour Meatballs

Make your favorite meatball recipe, then for a sauce heat 1 can prepared cranberry sauce. Serve the meatballs in the sauce for a quick appetizer. Serve with a good supply of toothpicks.

B J Fraser

Waikiki Meatballs (sweet and sour)

1 1/2 lb ground beef
2/3 cup cracker crumbs
1/3 cup minced onion
1 egg
1 1/2 tsp salt
1/4 tsp ground ginger
1/4 cup milk
1 Tbsp shortening
2 Tbsp corn starch
1/2 cup packed brown sugar
1 can (13 oz) pineapple tidbits drained (reserve syrup)
1/3 cup vinegar
1 Tbsp soy sauce
1/3 cup chopped green pepper

Mix meat, onions, crumbs, egg, salt, ginger, and milk. Shape into small meatballs. Melt shortening in large skillet; brown and cook meatballs. Remove from skillet and keep warm; drain fat from skillet. Mix corn starch and sugar. Stir in reserved pineapple juice, vinegar and soy sauce and mix until smooth. Pour into skillet; cook over medium heat stirring constantly, until mixture thickens and boils. Boil and stir 1 minute, add meat balls, pineapple tidbits and green pepper; heat through.

Terry Gregoire

Marinated Chicken Wings

1 cup soy sauce
3 Tbsp sugar
1/4 cup oil
1/4 cup white wine
2 cloves garlic (mashed)
1 tsp Accent
1 tsp Ginger
1/4 cup Lemon Juice
3-4 pkg chicken wings

Cut wings in 2 pieces at joint. Combine all ingredients together and mix well. Add wings refrigerate 16 to 24 hrs. Stir occasionally. Bake at 325 for 1.1/4 hrs.

Pat Kruse

Hot Seafood Appetizers

Crab Dabs

12 oz. fresh or frozen crab
1/3 cups soft bread crumbs
2 Tbsp dry Sherry
1 tsp chives(chopped)
1 tsp dry mustard
1/4 tsp salt
10 slices bacon cut into thirds

Thaw and drain crab, then chop. Mix crab with all remaining ingredients except bacon. Chill one hour shape chilled mixture into thirty small rolls. Wrap bacon around rolls and secure with a toothpick. Place on a broiler pan and broil 8 to 10 minutes. Turn carefully, and broil 4 or 5 minutes longer until bacon is crisp. Serve immediately.

Cindi Lake

Hot Crabmeat Appetizer

8 oz pkg. cream cheese
1 1/2 cup flaked crabmeat (7 oz can)
2 Tbsp onion fine chopped
1/2 tsp cream style horseradish
2 Tbsp milk
1/4 tsp salt
Dash Pepper
1/3 cup sliced almonds toasted

Combine all except almonds - top with almonds. Bake at 375 for 15 minutes or microwave. Serve with crackers, chips, raw vegetables.

Sharon Campbell

Uncle Dick's Crab Puffs

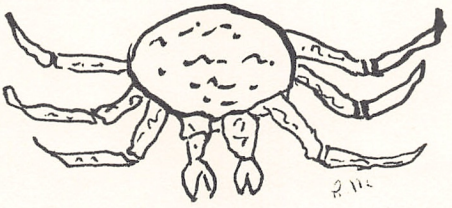
Puffs for Stuffing: In a 2 quart sauce pan, boil together:
1 cup water
1/2 cup melted butter
1/2 tsp salt.

Turn heat to low. Rapidly stir in 1 cup sifted flour. Continue mixing until contents no longer stick to sides of pan and become ball shaped. Remove from heat and allow to cool slightly. Mix in 4 eggs, one at a time. Continue mixing until contents become smooth and shiny.

Spoon drops about tablespoon size (slightly smaller) onto an ungreased cookie sheet. Bake at 400 for 20-25 minutes or until golden brown. Remove from oven and cover with paper towel to avoid rapid cooling --makes them shrink.

Crab Stuffing:
Mix together:
1/2 cup minced celery
1/4 cup minced dill pickle
1 Tbsp prepared horseradish
8 oz cream cheese (softened)
Pepper
2 Tbsp minced pimiento
1/2 cup minced onion
2 Tbsp minced Jalapeno peppers (or less-depending on taste)
Garlic salt to taste
1 Tbsp minced parsley

After above is mixed well, fold in 1 1/2 - 2 cups flaked crab meat. Refrigerate until mixture becomes slightly firm. Slice puffs across and stuff. These are great as appetizers or luncheon sandwiches. (Uncle Dick Setty brought these for Christmas as appetizers one year and we went wild over them - almost forgot the turkey!)



Dungeness Crab Sandwiches

6 to 7 oz Dungeness crab meat
1 cup shredded cheddar cheese
1/2 cup chopped celery
1/4 cup chopped parsley
1/2 cup mayonnaise
8 sandwich-size cheddar cheese slices
1 Tbsp lemon juice
1 tsp Dijon style prep. mustard
1/8 tsp Tabasco sauce
4 English muffins
1/4 cup butter

Combine crab meat, cheese, celery and parsley. Combine mayonnaise, lemon juice, mustard and Tabasco sauce. Toss crabmeat mixture with dressing. split and toast English muffins and spread with butter. Spread crabmeat mixture and one slice of cheese on each of the English muffins. Broil about 4 inches from heat for 4-5 minutes until cheese is melted and crab mixture is heated. Yield: serves 4. To serve as an appetizer, cut each muffin - half into quarters.

Andano (Donna) Samms

Crab Toastlets

Sliced bread
1/2 lb flaked crab meat, or crab legs finely chopped
1/3 cup mayonnaise
2 Tbsp chopped green olives
1 Tbsp minced onion
1 tsp prepared mustard
1/4 tsp salt
1/2 cup grated Cheddar cheese
1 Tbsp lemon juice
Few drops liquid red pepper sauce

Cut bread into 2 inch rounds or triangles, using cookie cutters. Be sure to sure remove crusts. Toast on one side under broiler. Combine crab and remaining ingredients. Mound on untoasted side of bread. Place on cookie sheet and broil five inches from heat until hot and bubbly. Serve hot. Makes about 30 pieces.

Rose-Marie Richardson

Vegetable Dips & Pies (Hot Appetizers)

Hot Artichoke Dip

1 can (14 oz) Artichoke hearts, drained
1 cup Parmesan cheese
1 (8 oz) pkg cream cheese)
1/2 cup mayonnaise
1/2 tsp dried dill
1/4 tsp minced garlic

Blend in processor (puree). Heat (Can also be used as stuffing for mushrooms brushed with butter and baked at 400 for 15 minutes.

Verna Fort

Hot Artichoke Souffle Appetizer

Place ingredients in a 1 qt casserole. Bake at 350 approximately 45 minutes until the mixture rises like a souffle. Chop 1 large can of artichoke hearts, not marinated. The artichokes should not be cut too fine. Keep in mind that this mixture will be spread on wheat thins after it has baked and so it should be manageable.

1 cup of Parmesan cheese (grated), 1 cup of good mayonnaise. Mix everything together, when done, serve as a spread with a bland cracker and enjoy.

Katharine (Kit) Crittenden

Hot Oakey Dip

16 oz Mozzarella cheese, grated
1 cup mayonnaise
4 Tbsp dried onion
Dash Worchestershire
Dash garlic powder
1 sm can hot peppers

Mix and place in pie pan. Bake 20 minutes. Serve with chips or crackers.

Dee Kappel

Hot Broccoli Dip

3 stalks celery,
chopped med. fine
1/2 lg. onion, chopped
1 sm can mushroom pieces
1 pkg frozen chopped broccoli
1 can cream. of mushroom soup
1 roll garlic cheese
(6 oz Velveeta)

Saute celery, onion and mushrooms in butter. Cook broccoli as directed on pkg and drain well. Add soup to above ingredients. Melt cheese. Serve in chafing dish, crock pot, fondue pot on low heat. Dip with celery stalks or sturdy crackers

Denni Kjos

Gourmet Stuffed Mushrooms

18 Large mushrooms
3 oz pkg.cream cheese
1/4 cup parmesan cheese
2 Tbsp Milk

Remove stems from mushrooms. Blend cheeses with milk till creamy. Stuff mushroom caps place on buttered sheet- cap down. Bake at 350 degrees for 15 minutes.

Kelly Smith



Mexican Appetizers (Hot)

"Chili Con Caso" Dip

1 lb American cheese
1 small can pimento strips
1/2 cup milk
1 sm can green chili strips

Melt together slowly in a double boiler or chafing dish. Stir well, to blend. Serve with Nacho chips or Dorito chips.

Susan Lounsbury

"WALKING TACO & GUACAMOLE DIP"

1 one pound can refried beans,
1 can bean dip
1 sm. can chopped green chilies
1 cup chopped tomatoes
1 cup shredded lettuce
1 cup grated cheddar cheese
1 cup sour cream
1 cup guacamole
1/2 cup chopped black olives

Mix refried beans & bean dip together & spread over bottom of large pie or quiche plate. Layer with other ingredients in order listed. Dip with tortilla chips.

"GUACAMOLE DIP"

2 ripe Avacados
3 Tbsp fresh lemon juice
2 or 3 Tbsp finely minced onion
1 Tomato peeled and finely chopped
3 or 4 dashes Tabasco sauce
3/4 tsp salt

Sliced ripe olives on top.
Mix all well and put over top of Bean mixture.

Dawn Kelly

Gerrie's Mexies

Large flour tortilla.
Place 2 slices of monterey jack cheese in center. Sprinkle on diced green chilies. Fold over -hold with toothpicks. Deep fry until cheese melts. Drain and serve. Can be dipped in Guacamole sauce.

Gerrie Breeding

Josefinas

1 long French bread (baguette)
4 oz can chopped green chilies
1 cup butter, softened
1 clove garlic, minced
1 cup mayonnaise
8 oz Monterey Jack cheese, shredded

Slice bread in 1/2" slices. Toast on one side. Mix other ingredients, mound on bread slices. Broil until brown and puffy.

Margy Lagana



Beverages

"Good Morning Milkshake"

1 cup nonfat milk
1 Kiwi (peeled and quartered)
6 Strawberries
2 Tbsp wheat germ

Put all ingredients into blender and mix on med-hi for 10-15 seconds. Don't overmix or nonfat milk will froth too much. (Try creating your own favorite by changing fruits!). Health tip: This kiwi has twice the potassium of 1 banana, more vitamin C than an Orange and more fiber than a bowl of bran cereal.

Martha E. Clark

Frozen Banana Punch

4 cups sugar
6 cups water
2 1/2 cup orange juice
1/2 cup lemon juice
5 bananas
4-6 oz cans pineapple juice
1 bottle cold gingerale (1 quart)

Boil sugar and water for 3 minutes. Cool. Add orange juice, lemon juice and bananas and pineapple juice after putting them through the blender. Freeze. Remove from freezer 6-8 hours before serving. Immediately before serving, add gingerale and alcohol, if desired.

Jello Punch

Rita Hendricks

3 sm pkgs. Lemon or Orange Jello made according to pkg directions
3 large (46 oz) cans Pineapple Juice
4 cups sugar
16 oz bottle Real lemon Juice
Enough water (Approx 50 oz) to make 2 gallons

Mix all the above together. I put into two 1 gallon containers and freeze. Remove from freezer and let thaw to a slush or else scrape with large spoon into punch bowl. Add 2 or 3 bottles of cold Ginger ale to the two gallons of punch mixture. This will serve 50 people easily.

LaJuana Streiff

Party Punch

Ahead of serving time, make ice ring of:

Orange and lime wedges, plus strawberries (frozen or fresh), adding just enough water to make a mold that will float easily in your serving bowl.

At serving time mix: 2 (7 oz) bottles lemon-lime soda, 1 cup frozen orange juice, and 1 qt cranberry cocktail.

Release the ice ring and gently lower it into the punch. The ring will keep the punch cold as it melts into the punch, making cubes unnecessary. Makes approximately 12 5 oz cups.

Ida L. Bailey

Strawberry Wine Slush

6 oz can frozen Limeade concentrate
1 1/3 cups sauterne
16 ice cubes, crushed
1 pint fresh strawberries

About 15 minutes before serving, or up to a week ahead, combine ingredients in a food processor or blender, puree. Serve immediately or pour into a container and freeze. To serve, pour into chilled glasses and garnish with lime slices. If frozen, defrost and stir well before serving. Five generous servings.

Cynthia Dorrell



Hot Butter Rum Batter

Combine in Pan:
2 lbs brown sugar, light or dark
1 lb butter
1 lb powdered sugar

Cook until bubbly, remove from heat, add:
1 quart vanilla ice cream
1 tsp mace
1 tsp cinnamon
1 tsp cloves

Mix well with spoon. Store in jars in refrigerator until using. Put about 2 Tbsp batter in cup. Add 1 oz rum, boiling water to fill. Stir and serve. About 2 quarts

Lonnie Capps

Instant Hot Chocolate Mix

2 lb tin Nestle's Quik
8 qt package powdered milk mix (10 2/3 cups)
1 lb powdered sugar
16 oz jar powdered cream

Use 1/4 to 1/3 cup per cup of hot water. (1/2 of recipes makes a 3 lb coffee can).

Sharon Campbell

Hot Spiced Perculator Punch

Combine 9 cups unsweetened pineapple juice, 9 cups cranberry juice cocktail, 4 1/4 cups water, and 1 cup brown sugar in 30 cup automatic coffeemaker. Place 4 1/2 tsp. whole cloves, 4 cinnamon sticks (broken in pieces) and 1/4 tsp salt in basket. Assemble, plug in and perk. Serve piping hot.

Sheila R. Erwin

Candy Cane Punch

In Blender:

1/3 can frozen Lemonade
1/3 can frozen orange juice
1 Tbsp sugar
1/2 candy cane broken into pieces

Whirl in blender, add gingerale to fill blender
Whirl slowly, pour into tall glasses and use candy cane as stir stick.

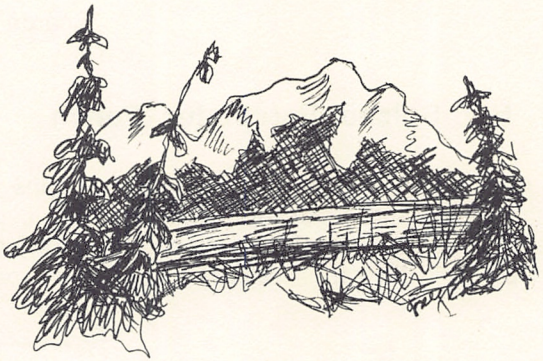
Lonnie Capps

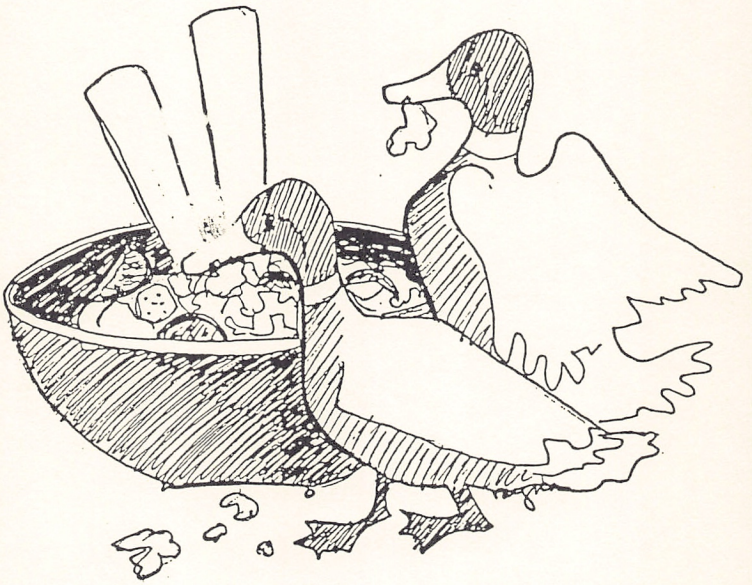
Ice Tea Punch

1 cup strong tea
1 cup sugar
1/3 cup lemon juice
1 small can frozen orange juice

Mix & refrigerate. Add 2 bottles ginger ale before serving.
This is really good for a brunch!!

Sylvia Carlisle





Soups, salads, dressings and sauces

Soups

Cream of Asparagus Soup

Cut off ends of asparagus and boil them until tender. (Use the tips as vegetables.) 1 Tbsp butter, 2 Tbsp minced onion - sautee until golden. Add 3 cups of asparagus and water to cover. Simmer 40 to 60 minutes or until asparagus is tender. Ladle into blender and whip until smooth, or rub asparagus through sieve to puree. Add salt, pepper, paprika, 2 cups of milk thickened with 2 Tbsp butter and 1/2 tsp flour, or use 1 can of evaporated milk. Garnish with cooked asparagus tips and serve in tureen.
Serves 6 to 8.

Barbara Wilkins

Portuguese Bean Soup

Sort and wash 2 packages dried beans (kidney-red or pinto). Take 1 ham hock, 1 soup bone, and 2 Portuguese sausages (Linguica) and put all into large pot. Cover with 12 cups of water and bring to a boil, then simmer for 1 hour.

Add:
- 2 cloves garlic, minced
- 2 medium onions, chopped fine
- 15 oz can tomato sauce and more water if needed
- 4 stalks celery, diced (2 cups)
- 4 large carrots, diced about 4 cups
- 1/4 cup minced parsley

Cook for 30 minutes longer. Then add
4 med. potatoes, diced and 1/2 small head cabbage (about 4 cups)

Cook all until everything is done, about 1 hour. Remove ham hocks, soup bone, and sausages, cut all meat into bite size pieces and return to pot. Season to taste with salt and pepper.

Carol Coblaware

Cold Salmon-Cucumber Soup

1 can (7.5 oz) salmon, drained and flaked
1/2 cup chopped onion
1 Tbsp butter
2 medium cucumbers, peeled, seeded and cubed
1 cup cubed potatoes
1 cup chicken broth
Salt and pepper to taste
1 1/2 Tbsps lemon juice
1/2 tsp dried dill weed
2 cups half and half
Crushed ice (optional)
Chopped chives
Lemon wedges

Place drained salmon on paper towels to remove excess oil. Saute onion in butter in a large kettle until soft, about 3 minutes. Add cucumbers, potatoes, chicken broth, salt and pepper. Simmer 10 to 15 minutes, or until vegetables are tender.

Puree mixture in a blender or food processor until smooth. Add lemon juice and dill. Process 3 seconds. Stir in salmon and half-and-half. Chill thoroughly, at least two hours, preferably 6 to 8. Ladle into chilled bowls or cups. Serve over ice, if desired. Sprinkle with chives and serve with lemon wedges. Makes 4 servings.

Dawn Kelly

Hearty "Stoup"

1 small onion
1 can hot chili
1 can Texas Barbecued Beans
1 can beef broth (Swanson's)
1 can tomato soup

Saute onion in butter. Add canned ingredients. Mix and simmer (may add some pasta to add more body) Cross between Stew and soup.

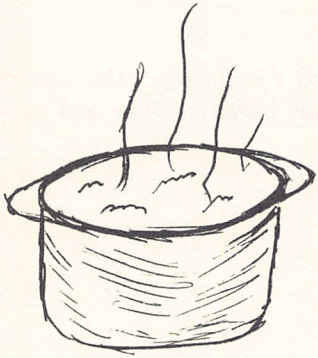
Kelly Smith

Twenty seven Ingredient Chili

1 lb dry pinto beans
1/2 cup butter or margarine
2 med. onions, chopped
6 shallots chopped
1 (7 oz) can diced green chilies
2 cloves garlic, minced
3 lbs chopped sirloin
1 lb pork sausage
2 Tbsp flour
1 (1 lb) can baked beans
1 (4 oz) can piminento
2 (1 lb 14 oz) cans tomatoes
3/4 cup chopped celery
1/2 lb fresh mushrooms, sliced
1/2 cup chopped sweet red pepper
1/2 cup chopped green pepper
1 (9 oz) can pitted ripe olives chopped
1/2 cup minced parsley
1 (12 oz) bottle chili sauce
1 Tbsp salt
1 Tbsp garlic salt
2 tsp pepper
1 Tbsp chopped cliantro
1 Tbsp oregano
2-4 Tbsps chili powder to taste
1 pint sour cream

Wash and drain pinto beans, soak in water overnight. Bring to boil, lower heat and simmer 2-3 hours or until tender. Drain. Meanwhile melt butter in large skillet and add onions, shallots, chilis, and garlic. Saute until onion is soft. Add chopped sirloin and cook over moderate heat until meat is brown. In a separate pan brown sausage and pour off fat. Add sausage to meat mixture. Sprinkle with flour and stir to blend, then transfer to Dutch oven or 8 qt. kettle. Add pinto and canned beans and all remaining ingredients except sour cream; bring just to boil. Lower heat and simmer about 30 minute. Skim off fat with a cold spoon as it rises to the top. Serve with sour cream. Note: Freezes wonderfully.

Jean Shadrach



Cauliflower Soup

1 large head cauliflower
1 med. to lg. onion, chopped
1/4 cup flour
2 Tbsp butter
4 cups chicken broth
2 cups half'n half
Grated nutmeg

Cook cauliflower in 1-2 cups chicken stock, canned or homemade. When cooked, mash 2/3 of cauliflower head, reserving 1/3 of head for flowerettes. Saute' onion in butter until soft. Add flour and chicken broth, using the broth that the cauliflower was cooked in, plus additional to make 4 cups. Remove from heat, Add mashed cauliflower, and 2 cups half'n half. Add cauliflower flowerettes. Warm to soup temperature. When serving, dust soup with grated nutmeg. Freshly grated is tastier.

Jean McCaskey

Cream of Corn Soup

3 strips finely chopped bacon
2 Tbsp finely chopped onion
2 cups fresh or frozen corn
2 Tbsp flour
2 Tbsp butter
2 cups milk
1 tsp salt or less
1/2 tsp pepper
2 cups half'n half

Fry diced bacon until crisp, add onion and saute until soft. Put corn through chopper or food processor, add to onion and bacon, and cook until it begins to brown. Add butter, and then flour. Cook slowly for 3 minutes. Add milk, salt and pepper and cook until thickened, then add cream and beat until smooth. Serves 4.

Betty Appleby

Minestrone Soup

1/2 cup orzo
1 large chopped onion
1 medium can stewed tomatoes (chop the tomatoes)
1 tsp Italian seasoning
2 quarts water

Bring above to a boil and simmer about 15 minutes.

Add: 4 beef bouillon cubes
1 medium can veg-all vegetables
Salt and pepper
3/4 lb hamburger meat (break into small pieces)

Simmer about 20 minutes more and enjoy. Serves about 6.

Jean Davis

King Arms Tavern Cream of Peanut Soup

1 medium onion, chopped
2 ribs of celery, chopped
1/4 cup butter
3 Tbsp all-purpose flour
2 qts canned chicken broth
2 cups smooth peanut butter
1 3/4 cups light cream
Peanuts, chopped

Saute' onion and celery in butter until soft. Stir in flour until well blended. Add chicken broth, stirring constantly, and bring to a boil. Remove from heat and puree in a food processor or blender. Add peanut butter and cream, stirring to blend thoroughly. Return to low heat, but do not boil, and serve, garnish with peanuts. This soup is also good served ice cold.

Dee Kappel

Beef Stew

Coat 2 lbs stew meat (cut in 1" pieces) in 1/3 cup flour and brown in 1/4 cup oil in Dutch oven. Remove beef.

Mix 1/2 cup snipped parsley
3 Tbsp brown sugar
1 Tbsp salt
1/2 tsp dried rosemary leaves
Stir this mixture into oil remaining in Dutch oven.

Then stir in 1 can (10 oz) condensed beef broth and 1/4 cup vinegar gradually, scraping the bottom of pan until gravy is smooth. Heat to boiling, stirring constantly.

Then stir in beef
1 large onion, sliced
1 small clove garlic, crushed
1 can (12 oz) beer
6 large potatoes, peeled

Cover and bake until tender, about 3 hours. Makes 6 servings.

Ruth Schwantes

Brunswick Stew

1 large chicken, cut up
1/2 cup flour
1/2 cup oil
1/2 cup onions, chopped
2 1/2 cup canned tomatoes
1 Tbsp Worchestershire sauce
1 tsp salt
1/4 tsp pepper
2 Tbsp sugar
2 cup whole kernel corn
2 cup canned green lima beans

Coat chicken with flour and brown in oil. Add onions, tomatoes and seasonings. Simmer until chicken is tender. (Liquid may be added during simmering if it seems necessary. Watch closely as it sticks easily) Cool and remove chicken from bones. Return all to heat and add corn and lima beans. Heat and serve.

Sheila R. Erwin

Carol Heyman's Italian Hamburger Soup

2 lbs lean ground beef
1/2 tsp basil (or more)
1/2 tsp oregano (or more)
4 cups boiling water
1 Tbsp soy sauce
2 cans (12 oz) V-8 juice
1 pkg dehydrated onion soup mix
1 can beef broth
1 cup sliced celery
1 cup sliced carrots
Salt and pepper to taste

Brown beef - add remaining ingredients. Simmer until vegetables are tender. Low calorie and delicious!

Esther Chambers

Italian Oven Beef Stew

3 lbs. stew beef,
cut in 1 1/2 inch pieces
6 carrots, quartered
4 medium potatoes, quartered
4 stalk celery cut up
2 medium onion quartered
1 (5 1/2 oz) can tomato juice
1 (4 oz,) can mushrooms
1 Tbsp sugar
1 tsp. salt
1/2 tsp. pepper
3 Tbsp. tapioca
1 (7 3/4 oz) can Italian style marinara sauce
1 1/4 cups water
1/2 cup burgandy wine

Bake at 300 degrees for 3 1/2 to 4 hours. If you do not use wine increase liquids. Check at 3 hours, it may be done.

Sheri Hess



Hamburger Skillet Stew

1 lb ground beef
1/4 cup chopped onion
1/4 cup fine bread crumbs
1 Tbsp Worchestershire Sauce
1 egg
1/4 tsp pepper
2 1/2 tsp salt
2 (8 oz) cans tomato sauce
2 Tbsp oil
1 large onion, quartered
4 carrots, cut into 1" slices
2 potatoes, quartered
1 pkg frozen green beans
1 cup water
1 Tbsp flour

Combine beef, bread crumbs, chopped onion,1 1/4 tsp salt, pepper, Worchestershire sauce and 1/2 cup tomato sauce. Shape into 16 balls, brown in hot skillet, Add vegetables, water and 1 tsp salt. Pour over remaining tomato sauce. Cover and simmer 1 hours, stirring occasionally. Remove 1/2 cup stew sauce and mix with flour. Gradually pour into stew and stir over low heat until gravy thickens. Makes 4 servings.

Mrs Bleed Thurn

Crock-Pot Stew

Meat (any kind of beef cut up into bite sized pieces)
Potatoes, pared and cut into bite sized pieces (as much as you want)
Onions, coarsely chopped (as much as you want)
1 large package mixed frozen vegetables
1 bay leaf
1/4 head large cabbage, chopped fine
Pepper to taste
1 large can tomato sauce + 1 can water
1/2 cup barley (optional)

A.M: Put all ingredients in crockpot. Set on low.
P.M: Enjoy!

Betty Vogt

Sopa de Lima (lime soup)

1 chicken
6 cups water
6 green onions, chopped
3 ribs celery chopped
1 Tbsp green chilies, chopped
1/2 bell pepper, chopped
6 corn tortillas, halved and sliced in 1/4" strips
Juice of 2 limes
1 bay leaf-crushed
Vegetable oil
1 tsp cumin
1 tsp oregano
Salt and pepper to taste
Lime slices

Cover chicken with water. Cook until tender. Remove chicken from pan. Take meat off bone. Reserve meat and broth. Fry tortilla strips in veg. oil until crisp. Drain on paper towels.

Bring broth to a boil. Add chicken, vegetables, spices, Simmer covered for 30 minutes. Add lime juice, tortilla strips, salt and pepper to taste. Serve in bowls with lime slices. Freezes well.

Mrs. H.T. Marshall

Iowa Corn Chowder

8 slices of bacon
1 lb boned chicken breast cut into 1/2 inch cubes
3/4 cup finely chopped onion
3/4 cup finely chopped celery
4 cups chicken broth
4 cups whole kernel corn
2 cups diced potatoes
1/2 tsp of salt
1 cup heavy whipping cream
2 Tbsps parsley
1/8 tsp white pepper

In dutch oven over medium heat, cook bacon until crisp. Remove with slotted spoon. Pour off all but 2 Tbsps of drippings. Add chicken, onion, and celery. Cook 10-15 minutes or until tender stirring frequently. Meanwhile in blender combine 1 cup chicken broth and 2 cups corn. Blend on high speed until smooth scraping occasionally.

Into dutch oven stir pureed corn, remaining corn, potatoes, remaining broth adn salt. Bring to boil over high heat, reduce to low and simmer partially covered for 20 minutes or until potatoes are tender. Stir in cream, parsley and pepper. Simmer 2 to 3 minutes. Taste for seasoning, stir in bacon. Makes 11 cups. 220 calories per cup.

Dawn Kelly

Easy Luncheon Chowder

1 can cream of chicken soup
1 can cream of mushroom soup
1 can cream corn
1 large can evaporated milk

Blend ingredients. Heat but do not boil.

Kelly Smith

Alaska Bouillabaisse

2 lobster tails
1/2 lb raw shrimp
1/2 lb cooked Alaska King Crab
1/2 lb scallops, thinly sliced
1/2 lb steamed local clams, coarsely chopped (not minced) or 1-2 cans whole baby clams
4 oz butter or margarine
1 1/2 cup chopped onions
6 cups clam nectar
3 cups dry white wine
1 1/2 tsp salt
1/4 tsp cayenne pepper
1 tsp paprika
4 slices white bread
1 cup milk
3/4 cup ground almonds
3 hard-boiled egg yolks
1 cup heavy cream

Drop frozen lobster tails into boiling water with 2 Tbsp salt added. Bring to boil and cook 3 minutes longer than weight in oz of the individual tails (i.e.: boil 5 oz tail for 8 minutes) Remove shell, dice meat.

Boil shrimp until they just turn pink. Shell, clean and dice meat. Shell and dice King Crab meat and clams. Slice scallops. Melt 1/2 the butter in large saucepan or kettle. Add onions and saute until lightly browned. Add clam juice, white wine, red pepper, salt and paprika. Cover and simmer over low heat 45 minutes or so.

Melt remaining butter in skillet. Add lobster meat, shrimp, scallops, crab and clams. Saute over medium heat for about 3 minutes. Set aside. Trim crusts from the bread slices. Place slices in bowl and pour the milk over. Soak the break and mash until smooth and then add to soup pot. Add ground almonds gradually and stir well each time an addition is made. Mash cooked egg yolks and stir into soup. Stir in the cream. Stir well over LOW heat and then stir in lobster, shrimp, scallops, crab and clams. Cover and cook over low heat for 15 minutes. DO NOT BOIL!!! Serve from pre-heated tureen.

Sheila R. Erwin

Clam Chowder

Grate Raw Vegetables

2 medium potatoes
2 stalks of celery
2 medium carrots
1 medium onion, chopped

Cook in 1 quart of chicken broth just until vegetables are tender, not mushy. Add clams and 2 Tbsps of butter and a pinch of soda. Turn down heat and add 1 can of evaporated milk. Do not boil after adding milk. Season with salt and pepper to individual taste.

Emily Britton

Quick and Easy Clam Soup

1 can minced clams with liquor
1 can cream of celery soup
Salt and pepper to taste
1 can milk
1/2 cup light cream
Pinch of curry powder

Serve in warm bowls with lump of butter and minced parsley or chives.

Margaret Parker

Fruit Soup

Soak dried fruit (prunes, apricots, peaches, raisins, raw apples, etc.) in small amount of water overnight with cinnamon stick.

Half an hour before serving time, boil 5 cups water (including soaking water) plus

1/2 cup sugar
1/2 lemon
1/2 tsp salt
1/2 orange
3 Tbsp minute tapioca

Serve warm or cold.

Betty Cuddy

Missouri Apple Soup

2 Tbsp butter
2 medium onions, thinly sliced
6 red Jonathan apples, peeled, cored and diced
4 cups chicken broth
2 Tbsp sugar
1 Tbsp curry powder or to taste
Salt and freshly ground white pepper to taste
1 to 2 cups light cream to taste

In a dutch oven, melt butter, saute onions until transparent. Add apples, broth, sugar and curry powder. Season with salt and pepper. Cook covered over low heat until apples are soft. Strain apples and onions from broth and reserve, set broth aside. Place apples and onions in a food processor or blender, puree. Add broth, blend well. Add cream according to desired richness, chill. Taste and adjust seasoning. Garnish with thin apple wedges and sprinkling of sliced almonds. Makes 10-12 servings.

Cynthia Dorrell



Frozen Salads

Frozen Fruit Salad

1 Med. size can pineapple chunks
6 cups salad marshmallows
1 pt. whipping cream
1 cup diced peaches
1 sm can seedless grapes
1 sm can mandarin oranges
1/2 cup maraschino cherries
1/2 cup chopped pears or walnuts

Add any other handy fruit. Melt 5 cups of marshmallows in juice of pineapple - cool slightly. Whip cream & add to melted marshmallows. Then add all remaining ingredients. Place in two empty milk cartons and freeze.

Jean Higgs

Frozen Strawberry Salad

2 (3 oz) pkgs strawberry jello
cups boiling water
2 (10 oz) pkgs frozen strawberries
Whipping cream, salad dressing, or sour cream
1 (13 1/2 oz) can crushed 2 pineapple (drained)
2 large ripe bananas

Mix jello, hot water and frozen berries together; stir occasionally until partially set. Add crushed pineapple, drained, and 2 bananas sliced. Mold and chill. Use whipping cream, salad dressing or sour cream on top. Serves 8 to 12.

Sandie Richmond



Fruit Salad

Fantastic Fruit Salad

Large can prepared cherry pie filling
1 can crushed pineapple (drained)
marshmallows
3 sliced bananas
1 cup chopped pecans
1 cup miniature

Any drained fruit you like can be added to this or any type of nut. Delicious!

DiAnne Heverling

Fruit Salad Surprise

1 can apricot halves, drain, reserve juice
1 can pineapple chunks, drain reserve juicee
1 large banana, sliced thick
1 package vanilla pudding mix (not instant)

Add just enough apricot juice to pineapple juice to make one cup. Mix this cup oof juice with pudding mix in saucepan. Cook over low heat until thickened. Beat well.. Cool. Pour over fruit. Chill until served.

Sylvia Carlisle

Hot Salads

Hot Turkey Salad

2 cups chopped cooked turkey
1 cup chopped celery
1/2 chopped nuts
1/2 tsp salt (I use lite salt)
chestnuts (optional)
2 tsp grated onion
2 Tbsp lemon juice
2/3 cup mayonnaise
1/2 cup chopped water

Combine all ingredients except potato chips and cheese, toss lightly. Turn into baking dish. Sprinkle with chips and cheese. Bake at 350 for 20 minutes. Serve with tossed salad or fruit salad and hot rolls. Good way to use leftover turkey.

Christine Lundell

Baked King Crab Salad

2 Tbsps chopped onion
1 cup celery
1 green pepper, chopped
2 cups crab meat
cup mayonaise
1/2 tsp salt
1 tsp worcestershire sauce
1/2 cup buttered bread 3/4 crumbs
Pepper to taste

Combine all ingredients in two quart casserole and top with crumbs or small croutons . Serve with lemon slices on a bed of lettuce.

Gerrie Breeding

Hot Salads (Potato)

Hot Potato Salad

3 Tbsp butter
3 Tbsp flour
1 tsp salt
3/4 tsp dry mustard
1/4 tsp pepper
1 1/2 cup milk
3/4 cup miracle whip salad dressing
6 med cooked potatoes, diced
1 med onion, chopped
1 can veg-all vegetables

Melt Butter, blend in flour, salt, mustard and pepper. Add milk, stir over medium heat until blended and thick. Boil 1 minute. Remove from heat and stir in salad dressing, and add diced potatoes and chopped onions and drained vegetables. Spread in buttered casserole, 9" x 9". Bake 350 about 3/4 hour. Serves 6 to 8.

Jean Davis

Shaker Potato Salad

2 lb (6 med) pared & sliced potatoes & salt - cook until just tender in boiling water. In a saucepan fry 6 slices of bacon - set bacon aside, then in the drippings, saute 1 med size onion. Cook until "clear", not brown - stir in 1 tsp salt, dash of pepper, 1 Tbsp sugar, 1/2 cup vinegar & 1/2 cup water. Heat to boil. Pour over potatoes and toss gently - add crumbled bacon. Serve with finely chopped parsley on top.

Barbara Wilkins

Warm Pasta Salad

2 lbs spaghetti
8 large leaves fresh basil
6 cloves garlic, chopped
2 cans Italian style stewed tomatos
1-2 tsp olive oil
4 Tbsp grated Romano cheese
Salt and pepper to taste

Cook spaghetti al dente, rinse and toss with oil. Place tomatoes in large bowl and squeeze with hands. Add remaining ingredients and mush again. Pour over hot spaghetti. Makes a bunch!

Neva R. Thorp

Green Salads

Layered Dinner Salad

- 3 1/2 cups (2 14 oz cans) stewed tomatos & juice
- 1 qt shredded lettuce
- 2 cups sliced fresh mushrooms
- 4 cups cooked chicken (julienne cut)
- 1 cup red onion rings
- 2 1/2 cups (16 oz pkg) frozen peas, cooked & drained
- 1/2 cup sliced cucumbers
- 2 cups mayonnaise
- 1 tsp seasoned salt
- 3/4 tsp tarragon
- 1/8 tsp pepper

Drain tomatos thoroughly. Reserve 2 1/2 Tbsp juice. Layer ingredients in large salad bowl as follows: lettuce, mushrooms, drained tomatos, chicken, onion rings, peas, and cucumbers.

Combine mayonnaise, reserved juice, seasoned salt, tarragon, and pepper. Blend well. Spread over top of salad. Cover with plastic wrap. Chill several hours or overnight. Garnish with sliced hard cooked eggs, and parsley before serving. Makes 8 servings.

Betty Lovett

Overnight Layered Green Salad

- 1 medium sized head iceberg lettuce
- 1/2 cup thinly sliced green onion
- 1 cup thinly sliced celery
- 1 can water chestnuts, sliced and drained
- 1 pkg. frozen peas
- 1 1/2 cup mayonnaise
- 2 tsp sugar
- 1/2 cup grated Parmesan cheese
- 1 tsp seasoning salt
- 1/4 tsp garlic powder
- 2 Tbsp bacon bits

Shred lettuce into shallow 4 quart serving dish. Top with green onion, celery and water chestnuts. Open frozen peas; break apart and sprinkle over salad. Spread top completely with layer of mayonnaise. sprinkle with sugar, then Parmesan cheese. Sprinkle over seasoning salt and garlic powder. Garnish with bacon bits. Cover and refrigerate up to 24 hours before serving.

Barbara Zipkin

Ceasar Salad

Your guests will remember this treat for a long time !

Mix I:
1 clove garlic
1/4 cup olive oil
mix these two ingredients together only at first.
2 cups bread croutons
1 head romaine broken into bite size pieces
1/4 cup parmesan cheese

Mix 2:

1/4 cup olive oil	1/4 tsp salt
1 oz. blue cheese	1 egg yolk
1 or 2 anchovy strips mashed	1/4 cup lemon juice
1 Tbsp worcestershire sauce	1 Tbsp Dijon mustard

Early in day put garlic clove and oil from Mix 1 into jar and let sit until close to serving time. Next combine ingredients in Mix 2 in bowl, you will use to toss salad. Let these ingredients mix in refrigerator. Before serving toss croutons in garlic oil. Toss romaine with mix 2. Combine with croutons and parmesan cheese. Toss and enjoy.

Sandy Slisco



Cindi's Salad

1 head Romaine-cut into 1" strips
1 tomato-cut into thin wedges
3 fresh mushrooms-sliced
4 green onions
1 small zucchini-sliced thinly
4 slices crisp bacon - cooked & drained
1 cup grated Romano cheese
1 cup fresh baked croutons

Wipe wooden salad bowl with olive oil and sprinkle with salt. Put tomatos, zucchini, and mushrooms on bottom of bowl. Put Romaine on top. Sprinkle bacon over Romaine and top with Romano cheese. Prepare dressing.

Dressing: Into blender
1/3 cup olive oil
4 Tbsp fresh lemon juice
1 beaten egg
1 tsp mint leaves
1 tsp coarse black pepper
1 clove garlic crushed
1 tsp oregano

Blend well and pour over salad. Toss. Add croutons and serve.

Cindi Lake

Taco Salad

1 lb ground beef
1 pkg taco seasoning
1/2 cup water

Brown hamburger and add taco seasonings as per package instructions.

1 head lettuce
1 tomato
1 avocado
1/2 red onion
16 oz can kidney beans, drained
8 oz can garbanzo beans,
16 oz french dressing
2 cups sharp cheddar cheese, grated
2 cups tortilla chips

Chill hamburger. Just before serving, add chips and dressing. Toss. This serves about 8.

Juliana Wold

Pasta Salads

Italian Macaroni Salad

4 ounces (1 1/4 cups) tiny shell macaroni
1/4 cup Italian Salad dressing
1 cup cr. style cottage cheese
1 cup dairy sour cream
1/4 cup diced celery
1/4 cup diced green pepper
2 Tbsps milk
1 Tbsp sliced green onion with tops
1/2 tsp salt
2 Hard cooked eggs

Cook macaroni according to package directions, drain well. While still hot, toss with Italian dressing; let stand 30 minutes. Add remaining ingredients and chill. Makes 6 servings.

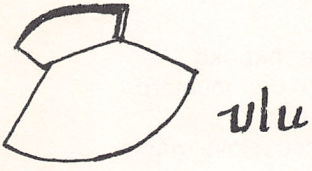
Beth J. Weckel

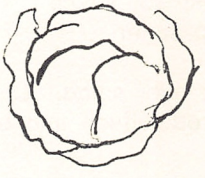
Macaroni Salad

3 cups cooked macaroni
4 egg, hard boiled, chopped
green onion (to taste), sliced
green olives (to taste), sliced
dill pickles (to taste), chopped
salt & pepper (to taste)

Combine enough mayonnaise and mustard to make about 1 1/2 cups. Toss all ingredients together and refrigerate. Can be prepared ahead of time, be sure to cover tightly. Makes approximately 12 servings.

Ida Dailey





Seafood Salads

Shrimp Salad

1 medium head chinese cabbage (finely chopped)
3 to 4 green onions (chopped)
2 cups seafood (shrimp or crab)
1 1/2 cups cold cooked rice
1/2 tsp salt
1 package (10 oz) frozen peas
1 can water chestnuts (chopped)

Mix ingredients together (except cabbage and shrimp) in advance, preferably overnight.

Dressing:
1 tsp M.S.G.
1/2 cup sour cream
1/2 cup mayonnaise
1 tsp celery seed

Mix dressing into previous ingredients and let them marinate. Immediately before serving, add cabbage and shrimp. Serves 5 to 6.

Mrs. Lucian W. [illegible]

Shrimp and Green Pea Salad

1 Pkg (pint) green peas, frozen or fresh
1 small can pimentos, chopped
1/2 medium onion, chopped
1 small can shrimp (small)
lettuce

If peas are frozen thaw by running hot water over them.
Add choppedd pimento, onion and shrimp, drained. Mix marinade.

Marinade:
2 Tbsp oil
1/2 tsp paprika
2 Tbsp vinegar
1/2 tsp dry mustard
1 Tbsp soy sauce
1 tsp salt
1 tsp sugar
1 minced clove garlic

Blend. Pour over salad. Chill 1/2 to 1 hour. Mix 3 tsp mayonaise into salad. Shred lettuce into bowl.

Doris R. Falconer

Summertime Salmon Salad

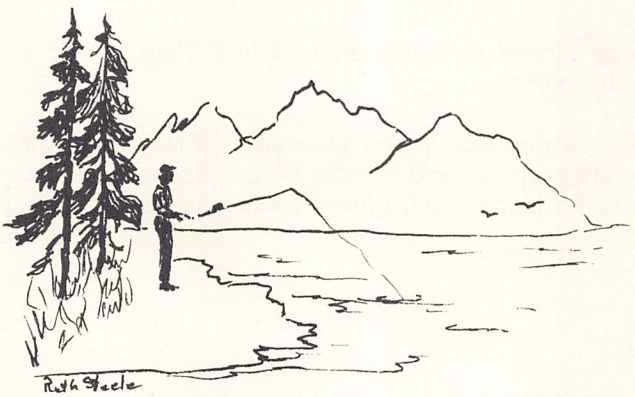
Steam 2 lb fresh salmon until it flakes (approx 7 minutes) Cool. Bone salmon. Add 1 1/2 cup diced onion and blend thoroughly. (May substitute equal quantity of canned salmon). Set aside.

Combine in a large bowl:

- 2 cups Mayonnaise
- 1/2 cup pickle relish
- 1/2 bell pepper, diced fine
- 2 cups celery, diced fine
- 1 pt Alfalfa sprouts, chopped
- 1 pkg (1 lb) frozen early peas thawed, rinsed, drained
- Juice of 1/2 lemon

Add salmon to above combination. Season to taste with white pepper and Beau Monde. Serve on bed of lettuce with crackers. Option: Omit sprouts. Add 4 cups corkscrew or shell macaroni.

Kathy Janssen



Salad (Poultry)

Chicken Salad Supreme

2 cups diced cooked chicken breast
1 cup chopped celery
3/4 cup seedless green grapes or diced pineapple
1 tsp lemon juice
1 tsp salt
1/2 tsp pepper

Combine above in bowl. Cover and chill at least 1 hr. Just before serving. Fold whipped cream into mayonnaise, then fold in chicken mixture with the almonds.

1/4 cup whipped cream
1/2 cup real mayonnaise
1/2 cup toasted almonds

Slice croissants and fill.

Wanda Jack

A Bridge Luncheon

Mix 2 cups canned chicken marinated in 2 Tbsp oil and 1 Tbsp vinegar first thing in the morning.

Just before using, add 1 cup pineapple tidbits (well-drained), 1 cup celery in rather large pieces and miracle whip. Serve on lettuce leaf. Serve with English muffin topped with grated sharp cheese and toasted.

Ursula Veatch

Curried-Chicken Salad

3 whole chicken breasts, split (about 3 lbs)
2 carrots, pared and cut up
2 stalks celery, cut up
1 small onion, peeled and sliced
6 whole black peppers
salt
1 bay leaf
3 cups boiling water
1/2 cup thinly sliced celery
2 cups diced unpared tart apple
1/2 cup coarsely chopped green pepper
2 tsp grated onion
3/4 cup mayonnaise
3 Tbsp light cream
1/2 to 1 tsp curry powder
1/2 tsp white pepper

In 4 quart kettle, combine chicken breasts, carrot, cut up celery, sliced onion, black peppers, 1 1/2 tsp salt, bay leaf, and the boiling water. Bring to boiling: reduce heat, and simmer, covered, about 30 minutes or until chicken is tender. Remove chicken from broth. Cool, then refrigerate until well chilled. (Refrigerate broth, for use another time). Remove and discard skin from chicken; cut meat from bones in large pieces.

In large bowl, combine chicken, sliced celery, apple, green pepper, and grated onion. In small bowl, combine mayonnaise, cream, curry powder, 1/2 tsp salt, and white pepper; mix well. Add to chicken mixture; toss lightly to combine. Refrigerate until serving time - at least 1 hour.

Mrs. Lawrence J. Thomas



Spinach Salads

Spinach Salad

1 bunch spinach (washed & cut into 1" strips)
4 fresh mushrooms - sliced
4 green onions - sliced
1 hard-boiled egg - chopped
4 slices bacon - chopped
Fresh grated Romano cheese
Slivered almonds
Salt
Garlic vinegar

Put spinach, onions & mushrooms into wooden salad bowl. Cook bacon until crispy, and drain. Save bacon drippings in pan. Put a little salt on spinach, and sprinkle with garlic vinegar. Toss salad with bacon drippings to taste. Add more vinegar if necessary. Sprinkle salad with Romano, egg, almonds and toss. Serve.

Cindi Lake

Korean Spinach Salad

Bag of spinach (2 bunches)
Can of bean sprouts, drained (I use fresh)
Can of Water Chestnuts, sliced
2 hard-boiled eggs, grated
6-8 slices bacon, crisp and crumbled

Dressing:
1 cup oil
2/3 cup white sugar
1/3 cup ketchup
1 tsp salt.
1/4 cup vinegar
1 Tbsp Worcestershire
1 medium onion grated

May prepare dressing ahead of time. Rinse spinach and dry. Add sprouts and water chestnuts. Bacon and eggs added to the top.

Jan Locker

Cabbage Slaw

1/2 head medium size cabbage, finely shredded
2/3 cup peanuts
1 can chunk style pineapple, drained, save juice

Dressing:
1/2 cup Mayonnaise diluted with pineapple juice
2 Tbsps sugar
Salt and pepper

Pat Fleetwood

Oriental Cabbage Salad

1 whole chicken breast cooked & cubed
2 Tbsps sesame seed
1/2 cup sliced almonds
1/2 head cabbage, shredded
4 green onions, chopped
1 pkg chicken flavored Top Ramen noodles, crumbled

Toast seeds & almonds in oven 10 to 15 minutes at 400. Toss chicken, seeds, almonds, cabbage, onions and noodles together. Pour salad dressing over all. Toss & let sit at least 1/2 hr before serving.

Salad Dressing:
2 Tbsps sugar
1/2 cup oil
3 Tbsps rice vinegar
1/2 tsp pepper
Pkg of flavor seasoning from Top Ramen

Barbara Wilkins

Mexican Coleslaw

4 cups shredded cabbage
1/2 cup green onions
7 oz can Mexican whole kernel or plain corn
1 chopped tomato
1/2 cup olive oil
1/4 cup white wine vinegar
2 Tbsps sugar
1/2 to 1 tsp hot pepper sauce
1/2 tsp oregano, crushed
1/2 tsp chili powder
1/2 tsp salt
1 garlic clove, minced
Pepper

In large bowl combine cabbage, green onions, corn and tomato. In small covered jar put remaining ingredients. Chill cabbage mixture and dressing. Just before serving shake dressing, pour over cabbage mixture, and toss lightly. 8 to 10 servings.

Barbara Wilkins

Chinese Salad

4 cans (6 oz) cans sliced water chestnuts
2 cans (6 oz) cans sliced bamboo shoots
1 head chinese cabbage, sliced
1 cup diced cooked shrimp
1/2 cup slivered almonds
2 cups seedless grapes

Mix above and chill well.

Dressing:
Juice of 1 lime
2 Tbsp soy sauce
2 Tbsp prepared mustard
1 Tbsp honey
1 cup mayonnaise

Mix in blender. Chill. Just before serving, toss with salad.

Margy Lagana

Molded Salads

Heavenly Delight Salad

1 pint cottage cheese
1 box (3 oz) orange jello
1 can mandarin oranges (drained)
1 can (med) crushed pineapple (drained)
1 small container whipped topping (cool whip)

In a medium bowl, sprinkle jello over cottage cheese. Add drained oranges and pineapple. Fold into cottage cheese mixture. Add and fold in whipped topping. Chill and serve. Serves 6 to 8.

Mrs. William H. Ivy

Pink Salad

1 pkg strawberry jello
1 cup boiling water
Mix well to dissolve jello and add:
2 cups tiny marshmallows.

Chill until syrupy, then beat until foamy. Add:
9 oz can crushed pineapple drained
1 cup cottage cheese
1/2 cup broken pecans

Whip 1/2 pt whipping cream and fold into jello mixture. Chill until set. Given to me by Texas cousin, Ollie Winstead.

Mary Dobson

Avocado Cashew Nut Salad

1 pkg. 3 oz Lime Jello
1 cup hot water
1 #2 can crushed pineapple
1 cup pineapple juice
4 Tbsps mayonnaise
1 Avocado diced
1/4 cup chopped cashews

Dissolve Jello in hot water. Drain pineapple and measure I cup juice . Add pineapple juice to Jello mixture, cool slightly. Stir mayonnaise in and chill until syrupy. Mix in crushed pineapple, diced avocado and nuts. Pour into mold and chill until firm. Unmold on lettuce and serve with or without mayonnaise topping.

Beverly A. Johnston

Cottage Cheese Pineapple Salad

Dissolve a 3 oz lemon jello and a 3 oz lime jello in a bowl with 2 cups bowling water. Refrigerate until almost congealed. Add:

1 #2 can crushed pineapple (drained)
1/2 cup mayonnaise
1 cup canned evaporated milk
1/2 cup chopped walnuts
2 tsp horseradish
10 oz cottage cheese

Mix all together in bowl. Pour into 8 x 8 pan or mold, that has been slightly greased. Refrigerate overnight. Serves 12 squares.

Sheila Burgh

Orange Fruit Salad

1 large package orange jello
1 large cottage cheese
1 large cool whip

Stir and blend well, (can substitute small sizes of the above if desired). Add 2 cans drained mandarin oranges gently. Chill for a few hours.

Mary Cay Lowber

Cranberry Jello

Dissolve in large bowl 3 oz pkg raspberry jello and 3/4 cup boiling water. Blend 1 cup cottage cheese and 1 tsp lemon juice in blender, add hot jello and blend again. Pour back into bowl and mix in 1 can of whole cranberry sauce* and chopped nuts if desired. Cool.

* Can also make your own cranberry sauce with fresh or frozen berries. Bring 1 cup water and 1 cup sugar to boil. Add 3 to 4 cups clean berries and turn down heat until berries have popped.

Denni Kjos

Holiday Salad

2 cups raw cranberries
1 orange, quartered(unpeeled)
1 cup sugar
1 1/2 cup unsw. applesauce
2 pkg unflavored gelatin
1/2 cup cold water
1/2 cup boiling water
1/2 cup pecans
1 cup diced celery

Grind berries and orange. Add sugar and mix well. Add gelatin to cold water. Add 1/2 cup boiling water and stir until dissolved. Combine with all other ingredients, pour into mold. Make the day before you need it.

Lois Turinsky

Cranberry Salad Wreath

2 pkgs (3 oz) jello raspberry or any red flavor
2 cups boiling water
1 1/2 cup cranberry juice cocktail
1 can (11 oz) mandarin orange sections, drained
Celery slices
1/4 cup finely diced celery
1/2 cup chopped pecans

Dissolve gelatin in boiling water. Add cranberry juice and chill until slightly thickened. Pour 1 1/2 cup thickened gelatin in mold (oil moil first far easy removal of salad). Arrange 10 orange sections and celery slices, pushing down in wreath design. (I don't take time for all this) Dice remaining oranges and add withe diced celery and pecans to remaining gelatin and spoon into mold. Serves 10 to 12.

Betty Cuddy

Heavenly Salad

1 pkg. Lemon Jello
1 can crushed pineapple (drain) (reserve juice)
3 bananas, sliced
1 - 1.5 cups small marshmallows
1/2 cup sugar
1 Egg
2 Tbsp Flour
1 cup Pineapple juice (add water necessary to make cup)
1/2 pint whipping cream

Mix jello, pineapple, bananas and marshmallows and let set. Mix in saucepan; Sugar, egg, flour and pineapple juice. Cook until thick; let cool. Fold in whipped cream. Spread over set jello. Serves 6 or 8.

Esther Brautigam

Apricot Salad Mold

4 cups apricot nectar
2 Pkgs, (3 oz) apricot jello
8 oz can crushed pineapple (drained)
1/2 cup mayonnaise
1 cup diced celery
1/2 to 1 cup chopped pecans

Heat nectar to boiling and add jello, stir until dissolved. Cool slightly and add crushed, drained pineapple. Reserve 1/2 cup of nectar-jello mixture, set aside. Pour one half of nectar-jello mixture into a 2 quart mold or flat pan and chill until set. Stir cream cheese and mayonnaise until smooth, add nuts and celery to the 1/2 cup of reserved nectar-jello and cream cheese and mayonnaise mixture. Spread over the set gelatin, then pour 2nd half of pineapple mix over the cheese mix. Chill overnight. Makes 10-12 servings.

Austrid Garrett

Apricot Dream Whip

1 large apricot Jello (6 oz)
8-oz Cream Cheese
1 can crushed pineapple
1/3 cup chopped celery
1/3 cup chopped nuts
2 pkgs Dream Whip

Prepare Jello as per package directions, using pineapple juice as part of liquid . Cook Jello and pineapple together for 7 minutes. Remove from heat and melt cream cheese in mixture. Chill. Add celery and nuts. Prepare Dream Whip as per package directions. Fold into Jello mixture. Allow to set.
NOTE: Cool Whip may be used in place of Dream Whip. Serves: 8

Ellen Packey

Christmas Jello Salad

Dissolve 1 large pkg cherry jello with 2 cups boiling water. Add 1 can bing cherries (cut into halves). Add juice to liquid jello and

1/2 cup Mogan David Wine
1/2 cup chopped celery
1 cup sliced stuffed olives
1 cup pecan halves

Pour into molds or 8x8 container. After jello has jelled and set firmly, frost with 1 pkg Philadelphia cream cheese softened with 1/2 cup mayonnaise and 1 tsp horseradish. Serve over red lettuce leaf. Looks like Christmas colors.

Maxine Jackson

Cherry Salad Supreme

3 oz pkg raspberry gelatin
21 oz can pie cherries drained
1/3 cup mayonnaise
3 oz package lemon gelatin
3 oz package cream cheese
1 cup crushed pineapple.

Dissolve raspberry gelatin in 1 cup boiling water. Stir in cherries. Turn into 9x9x2 baking dish. Chill until partially set. dissolve lemon gelatin in 1 cup boiling water. Beat together cream cheese and mayonnaise. Gradually add lemon gelatin. Stir in undrained pineapple. Whip 1/2 cup whipping cream, fold into lemon mixture with 1 cup tiny marshmallows. spread atop the cherry layer. Top with 2 Tbsps chopped nuts. Chill until set.

LaPriel Stephen

Pineapple Cinnamon Salad

1/3 cup red hots candies
1/2 cup hot water
1 pkg lemon jello
1 16 oz applesauce jar
1 cup undrained cr pineapple
2 Tbsp lemon juice
1/4 tsp salt
1/4 tsp nutmeg.

Dissolve candies in water over low heat - remove and add gelatin - stir until dissolved. Blend in everything else. Pour in 1 quart mold until set. Unmold-Scoop out depression in top and fill with whipped cream. Blend with a little mayonnaise. Garnish with apple slices dipped in lemon juice. Serves 8-10.

Ruth Marshall

Lime Coconut Salad

1 pkg lime jello
1 small can crushed pineapple
1 banana sliced small
1/2 cup chopped walnuts
1/2 cup coconut

Dissolve jello in 1 cup boiling water. Strain pineapple and use juice - with enough boiling water to make a cup. When slightly set, stir in pineapple, banana, walnuts and coconut. Pretty and tasty. Use an 8x8 dish.

Margaret Parker

Lemon Jello Salad

3oz pkg lemon jello
1 1/4 cup boiling water
1/4 cup dry white wine
1/2 cup sour cream
1/4 cup crumbled blue cheese
1 cup apple, finely chopped

Dissolve jello in water, add wine, congeal slightly. Add rest of ingredients. Put in 8x8 pan. Serves 6.

Bettie Peck

Congealed- Main Dishes

Alaska Crab Salad

1 can tomato soup
1 pkg lemon jello
1 cream cheese (8 oz)
1 Tbsp vinegar
2 cups diced celery
1 cup chopped green pepper
1 cup salad dressing
1 small minced onion
1 can crab

Beat cheese, add hot soup with lemon jello dissolved in it. Cool and add rest of ingredients. Mold. Makes a good main dish salad. Serves 12 Keeps well.

Gerrie Breeding

Shrimp and Avocado Salad

3oz pkg lemon jello
1 1/2 cup boiling water
Large, ripe avocado, mashed
1/2 cup sour cream
1/2 cup Miracle Whip salad dressing
1 tsp lemon juice
1 Tbsp finely chopped onion
1 can small shrimp, drained
1/2 cup chopped nuts (optional)

Dissolve gelatin in boiling water. Cool. Combine mashed avocado, cream, salad dressing, lemon juice and onion and blend well. Add to gelatin mixture. Fold in shrimp and nuts and chill until firm.

Mildred Mantle







Congealed-Vegetable

Carrot-Apple Salad

3 oz pkg orange jello
1/4 cup sugar
1 1/2 cup boiling water
8 oz cream cheese
1/2 cup orange juice
2 Tbsps lemon juice
1 cup shredded carrot
1 cup shopped apple (tart)

Mix all ingredients except carrot and apple and cream cheese. Beat softened cheese into jello mixture. When partially set, add the carrots and apples. Spoon into mold. Garnish with apple slices and carrot curls. Serves 8-10.

Jean Davis

Lime Cucumber Salad

1 pkg lime jello
1/2 cup boiling water

Dissolve jello in boiling water and cool. Add:

1/2 cup mayonnaise
1 onion, grated
1 grated cucumber
1 cup cottage cheese
1/4 cup green stuffed olives, (chopped)

Pour into mold and chill until firm. Makes 6-8 servings.

Mae Blackburn



Vegetable Salads

Cauliflower & Broccoli Salad

1 Bunch of Broccoli - broken into flowerettes
1 Head of cauliflower - broken apart and sliced
Do ahead and put in crisper until ready to serve.

Dressing:
1/2 cup chopped onion
1/2 lb bacon-fry then cool- then cut into small pieces
1 1/2 - 2 cups mayonnaise
1/3 cup Parmesan cheese
Mix and refrigerate. Assemble just before serving.

Kathy Janssen

Pea Salad

3 10 oz boxes tiny tender frozen peas - thawed
3 stalks celery - finely chopped
3 green onions with tops - finely chopped
6 oz cashews

Dressing - Sour cream
Add to taste - garlic salt, pepper, seasoning salt.

Start with small amount of sour cream, just enough to moisten

Kathy Janssen

Mixed Vegetable Salad

2 packages mixed frozen vegetables, cook as directed and drain.
1 small can asparagus, drained.
1 small onion, chopped fine.
Whites of 4 boiled eggs, chopped.
Mix together.
Dressing:
1 cup mayonnaise
1 tsp dry mustard
1 tsp Worcestershire sauce
1 tsp Tabasco
Pour sauce over salad and top with sieved egg yolks.
Serve at room temperature.

Mae Blackburn

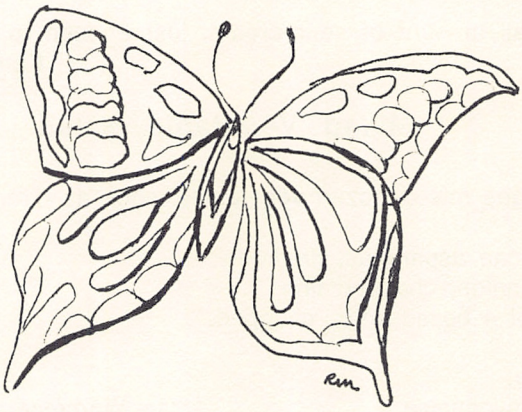
Marinated Sweet and Sour Carrot Salad

1 1/2 lbs carrots, pared and thinly sliced
1 medium size red onion, thinly sliced
1/2 can (10 oz) tomato soup
3/4 cup sugar
1/2 cup vegetable oil
1/2 cup red wine vinegar
1 tsp Worcestershire sauce
1/2 tsp salt

Cook carrots in a large saucepan with boiling salted water covering. Cook until crisp-tender about 5 minutes. Drain and cool.

Combine carrots, onion and green pepper in a serving bowl. combine soup, sugar, oil, vinegar, Worcestershire sauce if using, and salt in a small bowl. Pour the marinate over the vegetables, stir gently to combine. Cover. Refrigerate for 24 hours to blend flavors. Yield 12 servings. Great with barbecued meats and/or roasts and deli sandwiches.

Andano (Donna) Samms



Vegetable Salad (Italian)

1 stalk brocoli
1 cauliflower
2 cups celery
1 can small pitted olives
1 can sliced water chestnuts
1 green pepper
1 can button mushrooms
1 pkg cherry tomatos (cut in half)
1 large bottle Wishbone Italian dressing
1 pkg Good Seasons Zesty Italian dressing

Pour Good Seasons dressing into bottle of Wishbone dressing. Mix well. Pour over vegetables and let marinate several hours or overnight. Serves 10 or more.

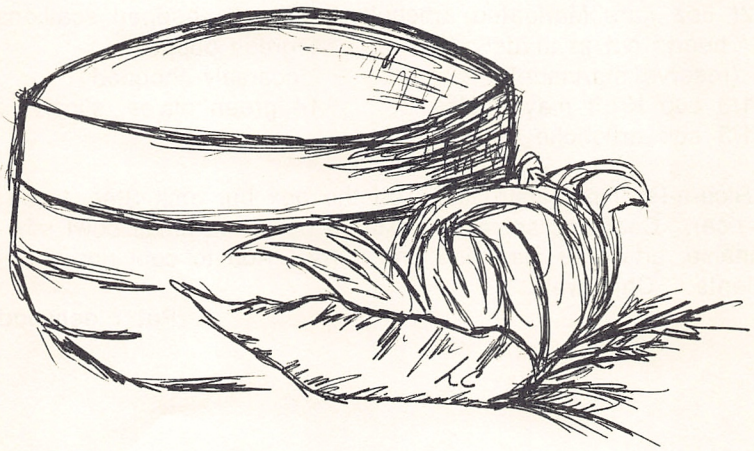
Esther McElligott

Salade Brissane
(a la Chef Jean-Pierre, Crow's Nest)

2-4 heads of Boston lettuce (cleaned, drained, dried)
1 Tbsp Red wine vinegar
1/2 cup heavy cream
Fresh ground pepper to taste
Salt to taste

Mix the dressing and let stand 1/2 to 1 hour to thicken. Break lettuce in leaves. Toss quickly in the dressing. Serve immediately, garnish with chopped walnuts. Serves 4.

Lynne Burrell



Misc Salads

Mustard Ring

1/2 cup sugar
3/4 cup vinegar
4 eggs beaten
2 1/2 Tbsp dry mustard
1/4 tsp salt

Mix and cook for 2 minutes.

Dissolve 1 Tbsp gelatin in 1/2 cup cold water, add to above, mix and cool. Mix with 1/2 pt whipped cream. Pour in mold greased with wesson oil. Good served with ham and cole slaw.

Jean Higgs

Diet Salad

2 containers Creamed Slim Cottage Cheese
1 small jar chopped pimentos
1/4 cup chopped stuffed olives
1/2 cup Mayonnaise
2 Tomatos, chopped fine
Salt & Pepper to taste

Mix all together very thoroughly. This will keep in the refrigerator for a week or more.

LaJuana Streiff

Rice-Artichoke Salad

1 box Rice-a-Roni (chicken)
2(6oz)jars Marinated artichoke hearts cut in thirds (reserve marinade)
1/3 cup Kraft mayonnaise
1/3 cup artichoke marinade
1 tsp curry powder
1/2 cup chopped scallions
1 green pepper, coarsely chopped
14 green olives, sliced

Cook Rice-a-Roni per instructions off the box but omit Step 1 (do not brown rice). Cool and set aside in large bowl. In small bowl mix mayonnaise, artichoke marinade and curry. Add to cool rice with other ingredients. Chill well.

Pat Fleetwood

Vegetable Rice Ring

Cook rice and marinate in salad dressing 1 day ahead.

2 cups cooked rice
1/2 cup Italian Salad Dressing
1/2 cup mayonnaise
1 cup sliced radishes
1 medium cucumber, seeded & chopped
2 sm tomatos, peeled, seeded and chopped
1 medium green pepper, chopped
1/2 cup chopped celery
1/4 cup chopped green onion
Leaf lettuce
Cherry tomatos

Combine cooked rice and dressing - cover and chill overnight. Add mayonnaise to undrained rice and stir. Fold in other ingredients. Place in 5 1/2 cup ring mold. Refrigerate two to three hours. Serve on bed of lettuce - tomatos in center.

Juliana Wold

Cinnamon Apples for Bridge Lunch

6 apples, pared and cored
1/2 cup red cinnamon candies
1/4 cup sugar
2 cup water
2 Tbsp Pecans
10 dates
1/2 cup crushed pineapple
1/4 cup Philadelphia Cream cheese

Dissolve candies in boiling water. Cook peeled, cored apple gently in this "candy" water with sugar until apple is transparent. Remove apple. Chill. Stuff with remaining ingredients that have been combined. Serve on lettuce.

Marcy Buckalew

Dressings

Poppy Seed Dressing

1 1/2 cups sugar
2 tsp dry mustard
2 tsp salt
2/3 cup vinegar
3 Tbsp onion juice
2 cups Wesson Salad oil
3 Tbsp poppy seeds
Red food coloring, if desired

Mix dry ingredients. Add vinegar and onion juice. Add oil slowly, beating until thick. Add poppy seeds and beat. Use electric mixer or blender. Add drops of red food coloring - optional.

Pat Reeves

Buttermilk Salad Dressing

1 quart Mayonnaise
1 quart buttermilk (use 3/4)
1 tsp accent
1 tsp onion powder
1 tsp garlic powder
1/2 tsp pepper

Mix well and refrigerate. Also great on baked potatoes.

Ida J. Dailey

Creamy Salad Dressing

4 cups mayonnaise
1/2 cup Horse Radish
1 cup Sour Cream
3/4 cup Buttermilk
1/2 cup oil
1 tsp onion powder
1 tsp salt
1/2 tsp pepper
3/4 tsp kelp
1/4 cup Vinegar

Stir with whip. Refrigerate. Makes approximately 2 quarts.

Ellen Sassara

"My Mother's Dressing"

1/2 cup oil
1/4 cup cider vinegar
1/3 cup ketchup
1/2 cup sugar
Juice of 1 lemon
1-2 cloves garlic
1 tsp salt
1 tsp paprika
1 tsp dry mustard
1 tsp celery seed
1 tsp grated onion

Put all into bowl, beat 2 to 3 minutes. Let stand 24 hours at room temperature, then refrigerate.

Lois Turinsky

Roquefort Dressing-Golden Lion Style

1/2 tsp garlic powder
1/4 tsp celery salt
1/2 pint sour cream
1 pint Best Foods Mayonaise
1/2 tsp onion salt
4 dashes gourmet pepper
4 oz pkg Roquefort cheese

Mix together, then refrigerate

Kay Linton

Cooked Potato Salad Dressing

1/2 cup sugar
1 egg
1 tsp mustard, or more
1 Tbsp flour
1/2 cup water
1/2 cup cider vinegar
Salt and pepper to taste

Stir well in saucepan, cook until thickened.

Virginia Bryant
Via my Mother Orpha Roush

Sauces

Carribean Barbecue Sauce

1/4 cup molasses
1/4 cup prepared mustard
1/4 cupvinegar
1/2 tsp. Tabasco sauce
2 Tbsp worchestershire sauce

Combine molasses and mustard. Add other ingredients. Mix well. (Tremendous on spareribs.)

Sheila R. Erwin

Jiffy Hollandaise Sauce

1/4 cup sour cream
1/4 cup mayonnaise
1/2 tsp. mustard
1 tsp. lemon juice

Combine ingredients until smooth. Heat in double boiler, or watching carefully on low heat. Delicious mock hollandaise is good on asparagus,broccoli, cauliflower.

Jean McCaskey



Jamaica Barbecue Sauce

1 1/2 cup cider vinegar
4 tsp. lemon juice
3 Tbsp. worchestershire sauce
2 tsp. brown sugar
1 Tbsp. prepared mustard
3/4 tsp. salt
1/2 tsp. flavor enhancer
1 cup catsup
1 Tbsp. liquid smoke
1 tsp. garlic powder
1 tsp. cayenne pepper
1/2 cup tomato puree

Mix these ingredients well, then pour into any quart jar or large catsup bottle. Cover.
Keep in the refrigerator until you're ready to use. This recipe makes about 1 3/4 pints of sauce. Great on spareribs, chicken, sauce, meatloaf and hamburger patties. This sauce doesn't require cooking, just mix and refrigerate. It'll keep several weeks. When you're ready to barbecue, just heat and eat. This sauce is very versatile so don't limit it to meats only.

Kay M. Linton

Lon's Barbeque Rib Sauce

2 cup catsup
1 cup water
4 Tbsp. worchestershire sauce
4 Tbsp. vinegar
4 Tbsp sugar (scant)
1/2 cup grated onion

Combine. ingredients. Simmer 10 minutes. May substitute brown sugar if desired.

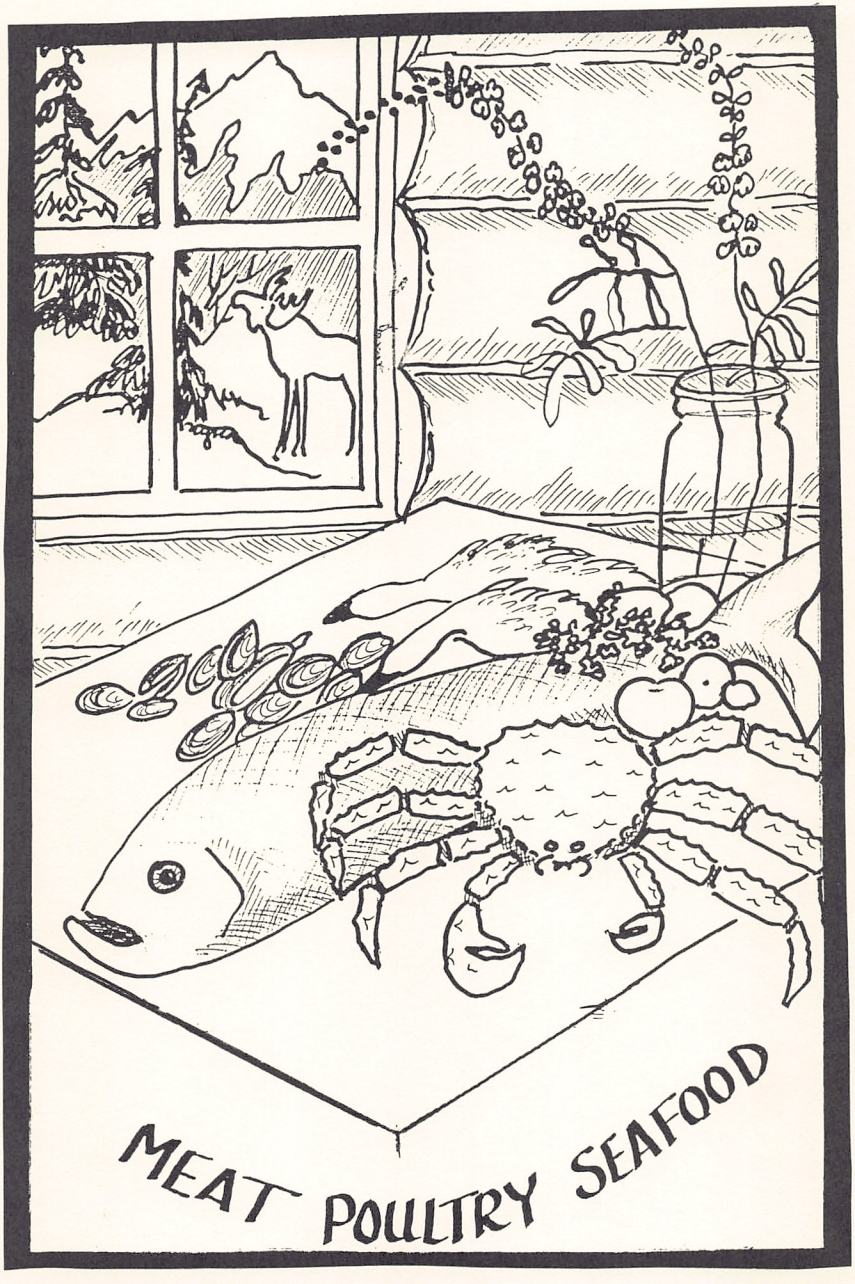
June Lynch

Hot Marinade for Broiled Salmon

1/4 cup butter
1/2 cup salad oil
1/2 cup vinegar
2 Tbsp catsup
1 1/2 Tbsp worchestershire sauce
1/3 cup lemon juice
1/2 tsp. pepper
1/2 tsp. cayenne
1 clove garlic crushed

Combine ingredients, boil rapidly, let stand half hour. Makes enough to last awhile as I use about 1/4 -1/3 cup per fish, Brush on while barbecueing or broiling salmon.

Jackie Garretson


MEAT POULTRY SEAFOOD

Main Dishes - Meats - Beef, Veal, Lamb

Beef Borsch

2 1/2 lbs round steak (or moose steak)
1 cup mushrooms
1 cup water
1 cup thick sour cream
4 or 5 bouillon cubes
2 Tbsp Worchestershire sauce
1 large onion
2 or 3 cloves garlic
4 Tbsp shortening

Cut Steak into strips, dust with flour mixed with salt and pepper and brown all sides, frying in skillet with shortening. Mince garlic and onion, add to meat with water. Cover. Bake 45 minutes at 350.

Remove from oven, add mushrooms and sour cream, sauce, cubes. Mix well. Return to 300 oven for one hour, uncovered. After baking, if mixture is thin, thicken slightly with corn starch. Serve on steamed rice. Serves 8.

Della Barry

Easy Meat Loaf

1/3 cup finely chopped celery
1 cup bread crumbs
1/3 cut grated raw vegetables (turnips, carrots, peppers, etc)
1 1/2 lbs hamburger meat
8 oz can of tomato sauce
1 cup water
1 egg
2 Tbsps vinegar
2 Tbsps mustard
2 Tbsps brown sugar

Mix 1/2 of tomato sauce with bread crumbs, raw vegetable, egg and meat brown. Mix rest of tomato sauce with sugar, water, vinegar and mustard Pour over meatloaf and bake 1 hr at 350.

Margaret Gre

Stuffed Peppers

6 medium green peppers
1 lb ground beef
1/3 cup chopped onion
1 lb. can stewed tomatoes
3/4 cup minute rice
2 Tbsp Worchestershire sauce
Salt & Pepper to taste
1 cup grated sharp cheese

Parboil green peppers 5 minutes. Brown ground beef and onion. Add stewed tomatoes, Worcestershire sauce, salt and pepper. Cover and simmer until rice is tender. About 5 minutes. Add grated cheese. Stuff peppers. Bake 350 for 30 minutes.

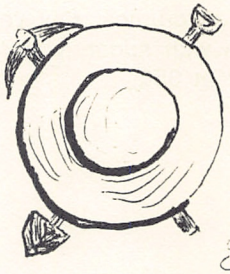
Mae Blackburn

Vegetable-Meat Favorite

1 lb hamburger
1 small onion, chopped
10 oz, pkg. frozen mixed vegetables
Salt & pepper to taste
2 eggs
Pat of butter
Sliced American cheese

Brown beef in skillet with onion. Meanwhile, cook vegetables. Preheat oven. When meat is browned, remove from heat and cool slightly. Stir in eggs. Pat into pie pan. Season, arrange slices of American cheese to cover. Drain vegetables, season with butter and put on top. Bake until heated through in
375 oven.

Ruth Steele



Beef Stroganoff

1 1/2 lb round steak
1/4 cup butter or margarine
1 can (4 oz) sliced, drained mushrooms
1/2 cup chopped onion
1 sm garlic clove (minced)
1 can Campbell's beef broth
1 cup sour cream

Cut steak into thin strips (1" x 1/4"). In large skillet, brown meat in butter or margarine. Add mushrooms, onions and garlic. Stir in beef broth. Cover and cook 1 hour until meat is tender. Gradually add sour cream. Cook over low heat 5 minutes. Serve over 3 cups cooked noodles or rice. Serves 4.
Moose may be substituted for beef.

Ellen Packey

Silver-Plated Pot Roast

4 lb pot roast, 1 1/2 in thick
(Salt & pepper it)
3 Tbsps flour
1 Tbsp brown sugar
1 tsp salt
Dash pepper
1/2 tsp dry mustard
3/4 cup catsup
1 1/2 Tbsp Worchestershire
1 Tbsp vinegar
1 or 2 stalks celery (cut-up)
1 or 2 carrots, sliced
1 med. onion, chopped
1 pkg frozen peas

Brown roast slowly on grill over hot coals, 20 - 30 minutes. Combine next 8 ingredients for sauce. Tear off 5 ft length aluminum foil. Fold double. Spoon half of sauce in center of foil. Place meat on top and cover with vegetables and remaining sauce. Fold foil over and seal securely. Bake over slow coals 1 1/2 - 2 hrs or until tender. Makes 6 servings. Can also be browned on stove and placed in oven.

Teddy Cartwright

Barbeque Beef Brisket

5 - 6 pounds brisket
1 bottle soy sauce
1 can beef consomme
juice of 1 lemon
1/4 teaspoon garlic
paprika

Mix all except paprika. Marinate brisket overnight in mixture. Next day pour off liquid (you can freeze the liquid). Sprinkle meat with paprika, seal in foil and bake 300 degrees 1 hour per pound until tender. Cool in foil and refrigerate. When cold, slice across grain of meat. Add sauce. Seal in foil and bake 300 degrees 1 hour.

SAUCE
1 cup catsup
4 Tbsp Worchestshire sauce
4 Tbsp vinegar
4 Tbsp brown sugar

Simmer 10 minutes. Opt. - add 2 teaspoons liquid smoke and pour over sliced meat. This barbeque sauce is equally spectacular used with spare ribs, chicken or pork chops. There are some people who consider this the best barbeque beef brisket ever!!!!!

Sylvia Carlisle

Maid Marion's Meat Barbecue

1 lb. beef stew meat, chopped
1 lb. pork stew meat, chopped
2 Tbsp brown sugar
1 onion, chopped
1 lg. can tomato paste
1 cup Ketchup
1/2 cup worchestershire sauce
1 clove garlic

Simmer all together until ready to eat-2 or 3 hours. This recipe may be doubled, tripled, etc. to serve a large group and may be simmered in an electric oven for easy service. It is delicious served over large hamburger buns, biscuits or rice.

Doris P Falconer

BBQ Butterflied Leg of Lamb

5 to 6 lb leg of lamb, butterflied
Minced garlic (fresh)
Rosemary (ground powdered or whole)
White cooking wine
Salad oil
Salt & pepper (coarse ground)

Spread meat flat. Trim excess fat from meat. Rub salad oil into meat. Sprinkle garlic, rosemary, salt & pepper (to taste) on both sides of the meat. Place in a shallow baking dish or pan deep enough to almost let the wine cover the meat. Pour wine into the container, cover and let stand or refrigerate for at least 1 hour or more.

Place meat on coals for 5 minutes on each side to seal in juices, then cook an additional 10 minutes on each side or until done. Slice thinly and serve. If you've never like lamb, try this, it's wonderful!
Serves 4 to 6.

Ida F. Daley

Rack of Lamb Provencale

4 Racks of Lamb
4 cloves garlic minced
1 cup fresh bread crumbs
1/2 cup chopped parsley
1/2 cup melted butter
1 tsp chopped fresh thyme
2 tsp salt
1/2 tsp pepper
2-4 tbsp Dijon style mustard

Trim all excess fat from lamb. Place lamb in roasting pan. Spread mustard over - combine bread crumbs, parsley, thyme, garlic, salt and pepper and melted butter. Pat this mixture on top of the rack. Roast 375 for 1 hour. I like lots of crumb mixture I don't really measure so would allow this amount for two rack

Florence Rooney

Reuben Roll-Ups

Filling:

1/4 cup 1000 Island Dressing
1 pkg smoked, sliced corn beef (or canned)
1 cup shredded Swiss cheese
1/2 cup drained sauerkraut

Pastry:

1/4 cup shortening
3 oz pkg cream cheese
1 cup wholewheat flour
1 Tbsp caraway seed
1 tsp salt (more or less)
2 - 3 tsp cold water

Cut cream cheese and shortening into flour, caraway seed (and salt?), thoroughly. Sprinkle water in and mix with fork. Divide dough in half. Roll each into 11 x 9 rectangulars. Spread each with 2 Tbsp dressing. Mix corn beef, Swiss cheese and kraut. Divide and spread on pastry. Fold in ends, then roll from long sides and pinch to seal. Place on cookie sheet and bake (don't grease) at 400 for 20 to 25 minutes. Can be made a day before baking and held in refrigerator. Slice as you serve.

Debra Dailey

Demi-Glaze for Steak

Cover bottom of a large baking pan with oil. Preheat oven to 375 and brown meat and bones on all sides. Keep turning to brown bones. You can use any type bones.

When brown add:

1 med. can of tomato paste
2 cups flour
a dust of marjoram, thyme, basil and rosemary

Mix well and cover with water 1" above ingredients. Cook until reduced and stock is thick then strain and discard bones. Store in small jars in freezer and add wherever a rich stock is needed. I add finely chopped onions and carrots to enrich stock.

B. J. Staver

Marinade for Flank Steak

Score the steak!
Mix:

1 1/2 cups salad oil
3/4 cups soy sauce
1/4 cup Worcestershire
2 Tbsps dry mustard
1 Tbsps coarse ground pepper
2 1/4 tsp salt
1/2 cup wine vinegar
1 1/4 Tbsps dry parsley
2 crushed cloves garlic
1/3 cups lemon juice

Pour over steak and marinate all day or a minimum of 6 hours. Cook steak 6 to 8 minutes on each side over hot coals.

Carole Bennett

Secret Steak Marinade

1 cup soy sauce
2 large onions, coarsely chopped
2 cloves garlic, halved
1/4 cup bottle gravy seasoning (Kitchen Bouquet)
2 tsp Beau Monde Seasoning (or 1 tsp MSG & 1 tsp seas. salt)

Combine all ingredients in blender until smooth (about 1 minute). Pour over steaks in shallow dish. Allow to stand at room temperature for at least 2 hours (or cover dish with plastic wrap and refrigerate up to 24 hours, then bring to room temperature before cooking). Broil steaks, basting with marinade occasionally.

Sheila R. Erwin



Teriyaki Marinade

1 cup soya sauce (Kikoman)
1/2 cup water
Approx 1 Tbsp vinegar
4-6 Tbsps sugar
2-4 large cloves garlic (through press)
4 times more (than garlic) of ginger root (thru press)

Add sugar, soya sauce and water until it tastes right, not too strong of soya. Perforate steak-Extra thick sirloin, flank or New York-(not Filet Mignon, as it will tenderize it too much).

Put in baggie and marinate 4 to 8 hours - turn often. Add 1/2 slice pineapple, dipped in marinade, on last turning of steak for garnish. Broil to heat pineapple.

June Lynch

Tender Moose Roast

Place 2 or 3 lb roast on a large sheet of aluminum foil. over it sprinkle 1 package Lipton Onion soup mix. Add 2 Tbsps dry sherry or water. Fold securely. Bake 3 hrs at 300.

Norma J. Hoyt



Main Dish - Pork

Cranberry Pork Chops

6 pork chops
1/4 cup flour
1 tsp salt (or less)
2 Tbsps Shortening
2 cups cranberries
1 cup sugar
1 cup water

Dredge pork chops in flour and salt. Brown in shortening in skillet. Add remaining ingredients, cover and bake in moderate oven at 350 for 30 minutes. Uncover and continue baking for another 30 minutes. Serves 6.

Betty Appleby

Pork Chops Supreme

4-6 pork chops
2 med. onions, sliced
1 can cream mushroom soup
1 can cheddar cheese soup
4-6 mushrooms
2 Tbsp soysauce
1 Tbsp dried bell peppers
1 Tbsp parsley flakes
1 Tbsp A-1 Sauce
dash garlic
1/4 cup dry milk powder
3 Heaping Tbsp sour cream
1 cup liquid (water, white unsalted wine, etc)
1/2 tsp pepper
1/2 tsp Kitchen Bouquet

Trim fat from pork chops, brown evenly, remove from pan. Place sliced onions on bottom of pan, return pork chops. Mix remaining ingredients and pour over pork chops. Bake at 350 for 1 1/2 hours.

Charlene M. Konestabo

Pork Chops in Wine

1 large onion
1/2 lb mushrooms
3/4 stick butter
1 tsp oregano
Salt and pepper to taste
6 lean pork shoulder chops
1/2 cup dry white wine
1 cup grated Cheddar cheese
6 Tbsp toasted bread crumbs
Parsley for garnish

Trim and wipe mushrooms. Set aside 6 caps and thinly slice the remainder. Chop onion finely. Grease a shallow ovenproof dish with a little butter and arrange sliced mushrooms over the bottom. Scatter onions and oregano over mushrooms and season with salt and pepper. Trim fat from chops and lay them on top of vegetables. Add wine and push mushroom caps dark side up between chops.

Mix cheese and bread crumbs. Spread mixture over chops and mushroom caps and dot with remaining butter. Bake uncovered in 400 oven for 45 minutes or until chops are tender and topping is crisp and golden brown. Skim off fat and garnish with parsley. Serve chops straight from the dish!

Margaret Green

Baked Spareribs "Aloha"

3 lbs lean spareribs
1 tsp salt (or less)
1/4 tsp pepper
1/2 cup finely chopped onion
1/4 cup chopped gr. pepper
1/2 tsp dry mustard
2 can (8 oz) tomato sauce
1 Tbsp Worcestershire sauce
1/3 cup vinegar
4 1/2 oz can crushed pineapple
1/4 cup brown sugar

Cut after every third rib about halfway through the strip. Sprinkle with salt and pepper. Place in shallow roasting pan, bake in 350 oven for one hour and 15 minutes. While ribs are roasting, mix remaining ingredients and let stand. Remove ribs from oven, pour off excess fat, pour sauce over the ribs and continue baking for another 45 to 50 minutes basting frequently to glaze the ribs. Serves 4.

Betty Appleby

Baked Spareribs DeCochon

3 lb spare ribs
1 large onion, chopped
1 cup brown sugar
1 cup water
1 Tbsp vinegar
1 tsp prepared mustard
1 Tbsp Worcestershire sauce
Salt & pepper to taste

Season both sides of meat with salt and pepper. Brown, remove meat, sautee onion until soft, in drippings. Mix remaining ingredients together and add to onion. Return meat to pot and cover. Bake at 325 about 1 hour . Baste meat with sauce every 15 minutes. This is almost the same as "Billies Ribs" we had in Arizona.

Barbara Wilkins

Country Style Spareribs

5 lb spareribs
3 tsp salt
1/2 tsp pepper
1 tsp sage
1/2 cup vinegar
1/2 cup brown sugar

Brown ribs and add seasonings. Mix vinegar and brown sugar and heat to boiling. Pour mixture over ribs, cover and bake about 2 hours at 350, basting occasionally.

LaPriel Stephan

Spareribs & Sauerkraut

4-5 Lbs spareribs
2 med. size cans sauerkraut
2 tsp sugar
6-8 small potatoes

Trim spareribs of excess fat. Cut rib rack into portions of 1-2 ribs each. Brown ribs under broiler 8 minutes. Place ribs in casserole. Mix sugar with sauerkraut. Pour mixture (including juice) over ribs. Bake 4 hours at 275. About 1 1/2 hrs. before the dish is ready to take out include unpeeled potatoes. Makes 4-6 servings. Enjoy.

Lynn Brautigam Boots

Ruth Pork Sausage and Apple

Brown 1 pound ground pork sausage and 1 medium chopped onion. Drain off most of the fat. Add a medium size can of kidney beans and some of the broth. Cut up and add a medium size apple. (A tart apple will give more flavor contrast. Add 2 to 3 tablespoons brown sugar, salt and pepper to taste.) Gradually add chili powder- a little at a time. Be sure the pork has had time to cook completely before you taste. *If you simmer it until the apples are soft the flavor is richer you may add more broth from the beans or extra water.
This is an old family recipe and is good with a green salad or coleslaw for a light supper.

Doris Falconer

Maiki Ham

1 cup diced green pepper
4 1/2 ounce can mushrooms
3 Tbsp butter
1 1/2 lb cooked ham diced into 1 inch cubes
20 oz can pineapple chunks drained (save juice)
2 Tbsp cornstarch
1/4 tsp salt
1/3 cup vinegar
2 Tbsp soy sauce
1/4 cup brown sugar, packed
1 cup cashew nuts or almonds

Saute mushrooms and green pepper in butter until tender. Add ham and pineapple. Add enough water to pineapple juice to make 1 1/2 cups liquid. Blend in cornstarch and remaining ingredients; stir liquid into ham mixture and simmer 10 minutes. Serve over boiled rice. Serves 4.

Phyllis Chamberlin

Main Dishes-Chicken

Artichoke Chicken Breasts

9 oz. frozen artichoke hearts
1/2 tsp salt & 1/2 tsp pepper
4 boned chicken breasts
8 slices bacon
4 Tbsps sweet vermouth
1 cup chopped Italian plum canned tomatoes
1 cup grated cheddar cheese

Preheat oven to 350. Place artichoke hearts (thawed) on bottom of baking dish, and sprinkle with salt. Place chicken on top and season with pepper. Top with bacon slices and spoon vermouth over all. Bake 45 minutes. Drain excess fat. Combine tomatoes and cheese and spoon over cooked chicken. Cook 15 minutes until cheese is hot and bubbly. Nice served with a green rice casserole.

Cindi Lake

Bikini Chicken (Calcutta 1966)

Wash & dry 6 chicken breasts (split)
Coconut Stuffing:
1 cup hot milk
2 bouillon cubes
2 cups soft bread crumbs (about 8 slices)
1/4 cup finely chopped celery
1 1/2 Tbsps minced parsley
1 Tbsp grated onion
1 1/2 cups moist flaked coconut
2 Tbsps butter
1 egg slightly beaten
1/2 tsp poultry seasoning

Dissolve butter and poultry seasoning with hot milk. Combine other ingredients in milk mixture. Put stuffing on 6 pieces and top with 6 other pieces. Tie with string. Brush both sides with glaze*, Arrange in shallow pan at 350 for 45 minutes to 1 hour. Brushing with glaze often. Do not turn.

*The Honey Curry Glaze:
2 Tbsps butter
1/2 cup honey
1/8 cup prepared mustard
1/2 tsp salt
1/2 tsp curry powder

These stuffed chicken breasts can be frozen for 4 to 6 weeks. Add glaze when cooking before serving. Very good to prepare ahead of time.

June Lynch

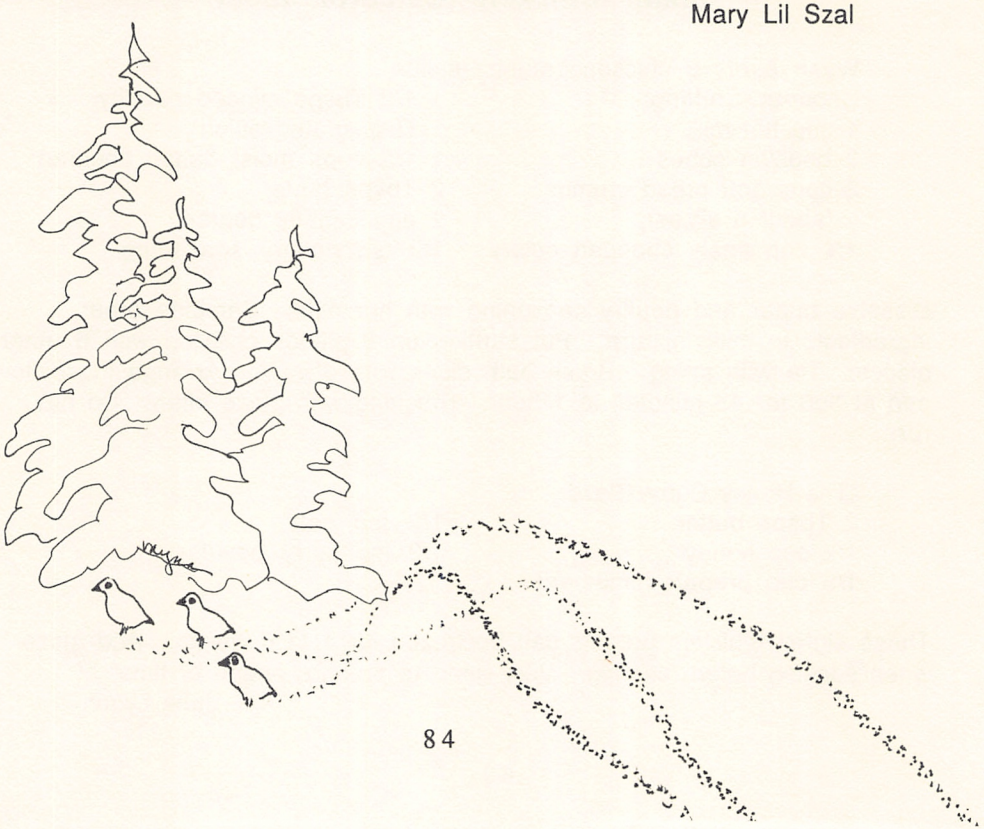
Chicken Brandywine

6 chicken breasts and/or
6 chicken thighs
2 large tomatoes
1/2 lb fresh mushrooms
1/2 cup parsley
1 cup white wine
1/2 cup Brandy
1 cup sour cream
1 cup chicken stock

Sprinkle chicken with garlic powder, flour and paprika. Brown quickly in mixture of 1/2 butter, 1/2 olive oil 1" deep in frying pan. Remove chicken to casserole. To drippings (drain oil) add wine, brandy, and chicken stock, loosening all brown particles. Cut tomatoes in 1/8 and add to casserole with sliced mushrooms. Pour wine mixture over chicken and sprinkle chopped parsley over top. Cover and bake until fork-tender in 350 oven (about 1 hour).

Remove chicken, mushrooms etc. to serving platter. Add sour cream to sauce. More parsley may be sprinkled over chicken before serving. Serve sauce separately. (Especially good with linquini). Serves 6-8.

Mary Lil Szal

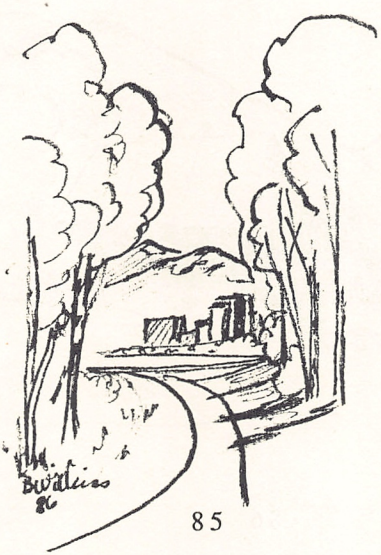


Chicken Breasts with Cucumber

1 lg.cucumber, peeled, seeded and cut into slices
1/2 cup chicken broth
1/2 cup dry white wine
6 whole chicken breasts, skinned, boned and halved
1 1/2 tsp salt, divided
1/2 tsp pepper
3 Tbsps butter
1/2 cup cognac
1/3 cup thinly sliced scallions white part only
1 1/2 cups light cream
1 Tbsps grated lemon rind
2 Tbsps minced fresh parsley

Reserve 3/4 of the cucumber slices. Combine remaining slices, broth and wine in a large saucepan. Bring to a boil, remove from heat, let stand 2 minutes. Strain, reserve liquid, discard cucumber. Pound chicken until 1/2 inch thick. Sprinkle with 1/2 tsp of salt, season with pepper. Melt butter in a large skillet. Saute' chicken 5 minutes. Warm cognac, pour over chicken, ignite. When flames subside, remove chicken to a plate, keep warm. Add scallions to skillet, cover. Cook until tender but not brown. Return chicken to skillet, add reserved broth mixture. Cook covered 5 minutes over low heat. Transfer to platter, keep warm. Over high heat, reduce liquid in skillet to 1/2 cup. Reduce heat, stir in cream, lemon rind and remaining salt. Simmer 3 to 4 minutes or until slightly thickened. Stir in reserved cucumber slices. To serve, pour sauce over chicken, sprinkle with parsley.

Cindy Dorrell



Chicken Breasts with Green Peppercorn Sauce

3 whole chicken breast, skinned, boned, halved
1 cup white wine
6 Tbsps butter
6 Tbsps chopped fresh parsley

Preheat oven to 375. Place each chicken breast on large sheet of foil. Top each with 2 Tbsps wine, 1 Tbsp butter and 1 Tbsp parsley. Fold foil tightly around chicken with double folds on each edge. Bake 30 minutes. Chill thoroughly. Serve with green peppercorn sauce* spooned over each breast.

Green Peppercorn Sauce

2 Tbsps Dijon mustard
3 Tbsps White wine
2 tsp sugar
1/2 tsp salt
1/4 tsp white pepper
2 egg yolks
2 Tbsps green peppercorns, rinsed and drained
1 Tbsps butter
1/2 cup whipping cream

Place mustard, wine, sugar, salt, pepper and yolks in top of double boiler. cook over hot, not boiling, water, stirring constantly with a whisk, until mixture has thickened, about 5 minutes. Remove from heat and stir in green peppercorns and butter. Whip cream until stiff and fold into mustard mixture until fully blended. Cover and chill at least 8 hours.

Beverly A. Johnston



Chicken Enchiladas

1 onion, finely chopped
2 Tbsps butter or margarine
4 cups chopped cooked chicken or turkey
4 oz. can chopped green chilies
10 oz. can cr. of celery soup
1 1/2 cup sour cream
1 lb cheddar or jack cheese shredded and divided in half
1 can (10.5 oz) cream of chicken soup, undiluted
12 corn tortillas (frozen may be used)

Saute onions in margarine. Blend in chicken and chilies and 1/2 of cheese and cream of chicken soup. Defrost tortillas until soft and easy to roll. Spread about 3 Tbsps chicken mixture on each tortilla, roll and place seam side down in 9 x 13 baking pan. In small mixing bowl, blend sour cream and cream of celery soup and pour over enchiladas. Cook about 30 minutes at 350 degrees. Sprinkle with remaining cheese and cook about 10 more minutes. Rest covered a few minutes.

Terry Gregoire

Chicken Supreme

8 oz cream cheese
1 can cr. of mushroom soup
1/4 cup milk
1 pkg (2.5 oz) chipped beef
4 slices bacon
4 chicken breasts (halved)
paprika
1 (4 oz) can mushroom pieces drained (optional)

Skin and bone chicken breasts. Cut each in half. Roll up each chicken piece and wrap in 1/2 piece of bacon. (Bacon may be slightly browned before wrapping). Line 9x13 baking dish with thin slices of chipped beef. Place chicken-bacon rolls on tope. Heat soup, cream cheese and milk, mushrooms to blend only. Pour over chicken. Cover with aluminum foil. Bake 300 for 2 hours covered. Remove cover and continue cooking 1 hour at 325. Garnish with paprika. Serves 4.

Serve with broccoli or asparagus and Parmesan-parsley Chinese egg noodles. (Cook noodles as directed and after draining and rinsing, add fresh parsley and generous amount of cheese and a bit of butter.)

Dorothy Larsen

Chicken and Vegetable Dinner

4 whole chicken breasts
2 cups chicken stock

Cover and poach chicken in stock until tender, about 15 - 20 minutes. Cool in broth and reserve broth. Remove skin from chicken and bone and cut into bite sized pieces and set aside.

Topping:

1/2 cup real butter
1 cup diced celery
1 cup diced onion
1/2 cup chicken stock
1 Tbsp leaf sage, crushed
4 1/2 cup Pepperidge Farm Herb seasoned stuffing
Salt & freshly ground pepper to taste

Melt butter in large skillet; add celery and onion and saute until transparent. Blend in chicken stock, sage and prepared stuffing. Add salt and pepper to taste. Set aside.

Vegetables:

1 1/2 cup sliced fr. mushrooms or (8 oz can mushroom pieces)
1/2 cup minced fr. parsley or 1 Tbsp freeze-dried parsley
10 oz pkg. frozen tiny peas defrosted

Toss together in bowl (peas do not have to be cooked). Set aside.

Sauce:

2 (10 oz) cans cream of chicken soup, undiluted
1/3 cup chicken stock
1 cup dairy sour cream

Blend sauce ingredients together and set aside.

Heat oven to 350 degrees. In a 9 x 13 baking dish layer 2/3 of the topping; cover with chicken and vegetables. Pour sauce over all. Sprinkle remaining stuffing mixture on top. cover and bake for 30 minutes or until hot and bubbly. Serves about 8 to 10.

Terry Gregoire

Chinese Almond Chicken

3 Tbsps soy sauce
3 Tbsps dry sherry
1/4 cup water
1 tsp sugar
1/2 tsp ground ginger
1 Tbsp cornstarch
1 whole chicken breast, boned and skinned
3 Tbsps oil
1/2 cup toasted almonds
1 clove garlic, minced
1/4 lb mushrooms, sliced
1 (6 oz) pkg frozen Chinese pea pods or 1/4 lb fresh pea pods, cleaned and blanced 1 minute
1/4 cup diagonally sliced celery
3 green onions, cut in 1" lengths

Combine soy sauce, sherry, water, sugar, ginger and cornstarch until well blended; set aside. Cut chicken into 3/4 inch cubes. Heat oil in wok or large skillet over medium-high heat. Add almonds and toss until roasted, about 1 minute. Add chicken and garlic and toss until chicken separates and turn opaque. Add vegetables and stir-fry until tender-crisp, about 3 minutes. Add soy sauce mixture, stirring constantly, until sauce thickens and clears. Serve immediately with steamed rice. Makes 2 servings.

Dorothy Hardesty

Herbed Chicken

Aluminum foil
4 slices onion 1/4" thick
1/2 cup precooked rice
2 1/2 to 3 lb cut-up chicken (4 chicken breasts)
Kitchen Bouquet
1 can mushroom soup
2 Tbsps parsley
1 tsp salt
Dash of pepper

Cut 4 squares of foil on each place a slice of onion, sprinkle with 2 Tbsp of rice around onion (not on top). Top with serving of chicken, skin side up, brush with kitchen bouquet. Mix remaining ingredients, spoon over chicken. Fold foil & secure tightly. Place in 450 oven on baking sheet for 40 minutes or until done. Trim with parsley. Makes 4 servings.

Ursula J. Veatch

Lemon Chicken Scallopini

4 large chicken breasts boned and skinned and halved lengthwise
3/4 tsp salt
1/2 tsp freshly ground pepper
4 tsp cornstarch
4 tsp oil
1 egg white
flour
4 Tbsps butter
1 lemon, thinly sliced
2 Tbsps fresh lemon juice
1 large clove garlic minced
1/4 cup water
2 Tbsps parsley

Pound each breast slightly. Place in glass dish and sprinkle with salt and pepper; let stand 20 minutes. sprinkle with cornstarch and oil and turn gently to mix; let stand 20 minutes. Fold in unbeaten egg white and let stand 30 minutes. Shake off excess egg white and coat with flour. In heavy skillet over medium heat, saute in butter 4-6 minutes or until opaque throughout and golden on both sides. Do not crowd in pan. Remove to platter and keep warm. Add lemon slices to drippings in pan and turn. Add juice, garlic water. cook stirring over high heat to thicken and reduce. Pour over chicken sprinkle with parsley.

Jean Shadrach

Spanish Chicken

2 lbs chicken parts
2 Tbsps salad oil
1 can chicken broth
2 medium cloves garlic, minced
1/2 tsp cumin
2/3 cup rice
1/2 cup chopped canned tomatoes
1/2 cup chopped green pepper
2 Tbsps chopped pimento

In skillet, brown chicken in oil, pour off fat. Add broth and garlic. Cover; cook over low heat 15 minutes. Stir remaining ingredients into broth. Cover; cook 30 minutes more or until liquid absorbed. Stir now and then. Makes 4 servings.

Ina Ressel

Sweet-Sour Chicken

1 Fryer cup-up and spread in a single layer in 10 x 13 pan
1 pint (or less) apricot jam 1 pkg dry onion soup mix
8 oz bottle Russian Salad Dressing

Mix 3 ingredients together and pour over chicken. Bake 350 for 1 hour.

Sharon Campbell

Wild Duck ala Larson

2 Wild Mallards (or any kind of wild duck) skinned
4 slices bacon
1 med. onion
2 cloves garlic bruised
1 tbsp butter
1 1/2 tsp. rosemary
1/2 cup sherry wine

In heavy cast iron dutch oven fry bacon until sufficient grease forms. Place skinned duck breast side down in grease with bacon and brown quickly. (we use breast and legs only, backbone sections are discarded.) Also throw legs into pot add garlic,and a quartered onion, add butter, rosemary, and wine. Cover immediately and bake in 350 oven for 1 hour. Serve with drippings over wild rice.

Rayna Larson

Wild Duck Burgundy

Clean and dress duck. Stuff with slices of onion, apple & orange, a stalk of celery, and (if desired) a half clove of garlic. Rub breast with soy sauce and salad oil. Place in baking pan. Roast uncovered in a very hot oven (450-500), basting often with burgundy wine (about 1/2 cup to a duck). Roasting time: rare, 15-20 minutes: well-done, 45 minutes. Remove and discard stuffing before serving.

Sheila R. Erwin

Wild Alaskan Duck Hanni

1 wild duck (mallard etc.)
Red wine vinegar
Onion
Salt
Garlic Salt
Dash of celery seasoning
Soy sauce
A raw apple

"Pluck but don't skin your duck," says Hanni. "One of the secrets is its eye appeal. Take red wine vinegar, onion, salt, garlic salt, a dash of celery seasoning, a dash of soy sauce, a raw apple and a raw onion.

"Take a cookie sheet with a lip on it (i.e. a jelly roll pan), take onion salt and shake it into the cavity. Do the same with garlic salt. Add a dash of soy sauce, then pour in red wine vinegar until the cavity is overflowing. Season pretty heavily. Put one raw apple and one raw onion into cavity. Pin the flap closed as you would with a turkey.

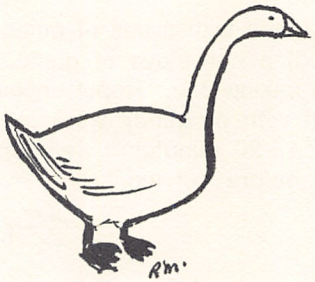
"Now your vinegar has spilled onto the cookie sheet, so roll the bird in it. The duck is greasy enough, and this coating counteracts that. Sprinkle the outside with garlic salt.

"Use a barbecue with lid or rotisserie, spreading charcoal back from beneath the bird. If using a closed-Lid barbecue, use a hot charcoal fire and have the bird right on the grill, backside down for the first 15 to 20 minutes, then 15 minutes with breast down. Maximum cooking time is 45 minutes.

"If you don't have a barbecue, use a 450 degree oven for 15 minutes, then reduce the heat to 350 for another 30 to 45 minutes.

"Birds can be eaten rare," says Hanni, "or well done, depending on your taste. Rare appeals to people who like rare roast beef. A big mallard would feed two dainty ladies, or one fellow who is a hearty eater."

Dawn Kelly



Rabbit In White Wine

Rabbit
Salt
Pepper
Allspice
3 bay leaves
1 can of condensed cream of mushroom soup
1 1/2 cup of water
2 cups of white wine
Wesson oil
butter

Cut rabbit into small pieces. Sprinkle with salt and pepper, then sprinkle heavy with allspice. Heat butter and oil in large skillet, brown rabbit slowly on all sides about 30 minutes. Transfer to roasting pan, add bay leaves, wine and soup. Cover and cook in oven for approx. 1 hr, or until done. Add water periodically and spoon sauce over rabbit. I usually use half & half (butter & oil). Whether you are cooking rabbit for 2 or 8 people use the same amount of soup and wine. The excess makes a good thick gravy. The gravy you can always thin or add to it. No special amount of rabbit is needed.

Dawn Kelly



Main Dishes - Seafood

Louisiana Jambalaya

1/8 cup Crisco oil (cover pan)
1 1/2 lb hot sausage or shrimp
1 can tomato sauce
1 cup chopped onions
1/2 cup chopped celery
1/2 cup chopped green peppers
2 cups raw rice -- white
Water
Salt & Black Pepper
Cayenne Pepper

In saucepan (2 qt or more) fry in the oil the 1/2" sausage pieces or shrimp. Add the onions, celery, and green pepper. Saute about 10 minutes, stirring. Add the tomato sauce, salt, peppers, and rice. Stir well and cook over low heat, stirring occasionally until liquid is decreased 1/2 amount. Add water just to cover the rice--no more. Cook covered on low heat about 45 minutes. Stir occasionally. If it seems dry, add just a little water at a time. Don't make it mushy.

Dawn Tisdale

Alaska King Crab Legs au bleu

2 lbs Alaska King Crab Legs (in shell, split lengthwise & cut crosswise at each joint)
12 oz Dry Vermouth
6 oz Bleu cheese

Place crab legs in shallow oven-proof dish. Pour Vermouth over crab and marinate for 20 minutes, turning occasionally. sprinkle the crumbled bleu cheese over the crab.

Place under broiler until the cheese is melted and the crab is heated through about 4-5 minutes. Baste once with the Vermouth. Yield: 3-4 servings.

Andano B. Samms

Baked Crab

1 cup crab
1 cup Bread crumbs
1 cup light. cream or canned milk.
1 1/2 cup mayonnaise
1 Tbsp onions chopped & sauted
1 Tbsp parsley
6 hard boiled eggs

Bake at 350 for 20 minutes.

Crab Rarebit

4 oz can mushrooms
2 Tbsps butter
1/4 cup flour
5 drops Tabasco
1/4 cup chili sauce
1 cup evaporated milk
1 cup grated American cheese
6 1/2 oz flaked crab meat
1/3 cup stuffed olives, sliced

Drain mushrooms and save liquid. Add water to liquid to make 1/2 cup. Melt butter, stir in flour until smooth, stir in mushroom liquid, tabasco sauce, chili sauce, milk and cheese.

Cook and stir over low heat until cheese melts and mix thickens. Stir in crab meat, mushrooms, and olives. Heat through but do not boil. Serve over hot rice, noodles, or in pastry shells.

Jean Pearce

New Orleans Crab

2 lbs. crab
1/2 cup butter
1 tsp. salt
3 egg yolks
2 Tbsps Chedder Cheese
Bread Crumbs
Dash of lemon
1 cup flour
1/4 tsp. pepper
2 Tbsps Sherry

Place cooked crab in saucepan with a quart of water and a dash of lemon juice - then bring to a boil for 5 min. In another pan melt butter and flour and stir until smooth. Add 4 cups crab stock stirring constantly. Stir in seasonings, yolks, wine and cheese. Add crab, put in buttered casserole and bake at 350 F. for 15 min. Serves 6 to 8

Doris Falconer

Deviled Crab

1 lb crab (3 cups)
4 Tbsps lemon juice
2 tsp. onion juice
2 Tbsps chopped onion
2 Tbsps green pepper
2 Tbsps butter
1 Tbsp parsley
1 1/2 tsp. dried mustard
1/2 cup mayonnaise
1/2 cup thick cream sauce
1 tsp Worchestershire sauce
1/2 tsp curry
Mixture of half bread crumbs and half Parmesan cheese.

Mix together the crab, lemon juice and onion juice and let stand. Saute the chopped onion and green pepper in the butter. Add the parsley and mustard. Mix together the mayonnaise, cream sauce, Worchestershire sauce, and curry and add it to the sauted mixture. Mix this into crab mixture. Place in baking dish and sprinkle with mixture of crumbs and Parmesan cheese. Bake at 350 until brown.

TO SERVE WITH RICE MOLD: Grease ahead of time a bundt pan or ring mold to fit amount of cooked rice to be served. Sprinkle parsley, chopped, or paprika on greased mold. Place the hot rice into the mold pan, pressing down. Place serving platter firmly atop the mold: holding firmly, upend pan onto platter to unmold. A very easy last minute festive dish. The deviled crab may be made ahead of time and refrigerated until baking time, so this is excellent company fare if one has the delectable crab ingredient to spare.

Della Barry

Seafood Elegant

2 -10 oz cans cr. of shrimp soup
1 can light cream
2 cups cooked shrimp
1 cup cooked scallops
1 can crab
1 cup shredded sharp cheese
1/2 lb. fr mushrooms
5 oz, frozen peas
1/4 cup dry sherry
1/4 tsp. dry mustard
dash of cayenne

Mix altogether in skillet and heat. Serve over white and wild rice. Keep warm in chafing dish. Pass extra shredded parmesan cheese.

Joan Smart

Seafood and Green Chili Strata

Lightly butter one side of 6 slices firm, white bread; cut into 1/2 inch cubes. Have ready:

3 cups (about 3/4 lb) shredded sharp Cheddar cheese
1 large (4 oz) or 1 sm (2 oz) can diced green chilies
2 cans (about 7 oz each) salmon or chunk-style tuna (drained) or
2 cups cooked lean white fish.

Sprinkle half the bread cubes in a greased shallow 2 1/2 quart baking dish; top evenly with half of the cheese, then half of the chilies. Arrange fish evenly over chilies. Top with remaining bread cubes, then cheese, then chilies.

In a bowl, beat together 4 eggs, 2 cups milk, 1 tsp each salt and prepared horseradish and 1/4 tsp pepper; pour over casserole. Cover and chill at least 8 hours or overnight.

Bake uncovered in a 350 oven for about 50 minutes or until top is puffy and richly golden. Let stand 10 to 15 minutes before serving. Makes 8 servings. Can be made days ahead and baked before the party.

Rose Marie Richardson

Creole Shrimp

1 lb peeled shrimp
4 Tbsps butter
4 Tbsps flour
1 tsp minced onion (I use more)
1 tsp salt (I don't add)
1 tsp chili powder
2 cups milk (I use less, start with 1 cup and add accordingly)
2 tsp parsley
4 Tbsps catsup

Brown onions in butter, add shrimp and brown until pink. Add flour, salt, and chili powder, add milk and simmer 5 minutes. Add catsup and parsley. Cover and simmer 5 more minutes. Serve over rice.

Betty Cuddy

Shrimp De Jonghe

2 Tbsps sherry wine
1/2 lb butter
1 cup dry bread crumbs
1/4 tsp garlic powder
1/2 tsp Worcestershire
1 Tbsp chopped parsley
1 pinch tarragon leaves
1 pinch sweet basil
6 black peppercorns
2 lbs jumbo shrimp
Pinch of caraway seeds
Celery greens
Salt
1/3 cup Parmesan cheese

Combine wine, butter, bread crumbs, garlic powder, Worchestershire sauce, chopped parsley, tarragon, basil & peppercorns. Mix thoroughly until mixture becomes a paste. Place paste on waxed paper and form into roll. Keep paper around roll and place in refrigerator until firm and can be sliced. Meanwhile, add caraway seeds, celery greens and salt to water. Bring to a boil and add shrimp. Cook until shrimp turns delicate pink. Remove shells and clean shrimp. Place shrimp in one large casserole or in six individual baking dishes. Cut paste into crosswise slices and place on top of shrimp. Sprinkle Parmesan cheese over shrimp and paste. Bake in a moderate oven (350) until mixture is lightly browned on top. Serve immediately.

Ruth Steele

Herbed Shrimp

2 lb shrimp fresh or frozen
1/2 lb fresh mushrooms
12 cherry tomatoes
1 cup celery
1/2 cup butter

Spices:
1/8 tsp garlic
1/2 tsp ginger
2 tsp chives
1/2 tsp dry mustard
1/4 cup Brandy (optional)
1/2 tsp tarragon
1 tsp parsley
1/2 tsp season all
1/2 tsp MSG

Cover shrimp with all spices and set aside. Saute celery, mushrooms until tender, add tomatoes and stir. Add herbed shrimp and cook for 5 minutes. Serve over rice.

Betsy Hanson

Scampi

1 lb shrimp, peeled & deveined
2 Tbsps green onions
2 Tbsps butter
1/4 cup white wine
1/2 cup sour cr.or whip cream
1 egg yolk
Salt
Pepper
1 tsp lemon juice
Lemon wedges (optional)
Parsley sprigs (optional)

Serve on hot cooked rice. Cook & stir shallot (green onion) in butter in large skillet until tender. Stir in scampi (shrimp). Cook over medium heat, stirring constantly, about 2 minutes. Stir in wine. Heat to boiling. Reduce heat, simmer 2 minutes. Stir in cream. Heat to boiling, reduce heat. Simmer until scampi are tender, 5 minutes. Remove scampi from sauce. Keep warm. Heat sauce to boiling. boil until sauce is reduced to 1/3. Remove from heat. stir small amt. of sauce into egg yolk. Stir into sauce in skillet. Season with salt and cracked pepper. Arrange scampi on rice. Pour sauce over. Garnish with lemon wedges and parsley.

Barbara Wilkins

Barbecued Shrimp

4 lb large shrimp (in shells)
4 sticks margarine
3/4 tsp red pepper
2 tsp garlic salt
2 tsp dry barbecue seasoning
2 tsp Worchestershire Sauce
2 tsp paprika
3/4 tsp salt

De-head shrimp and place in shallow baking dish. Melt margarine in a saucepan and add all remaining ingredients. Pour sauce over shrimp and bake four minutes at 300, basting often. Serve hot with French bread and a salad. Serves 4.

Dawn Tisdale

Crawfish or Shrimp Etouffee

3 Tbsps butter
1 cup chopped onions
1/2 cup chopped celery
1/2 cup chopped green pepper
3 Tbsps flour
1 can (8 oz) tomato sauce
2 Tbsps chopped pimento
1/2 tsp poultry seasoning
2 Cups crawfish or shrimp tails (boiled)
2 cups chicken broth
1/2 cup chopped green onions
2 Tbsp finely chopped parsley
Salt, black pepper, cayenne pepper to taste

In large skillet, saute onions, celery, and green peppers in the butter. Cook slowly, stirring constantly until vegetables are limp. Stir in flour and cook 10 minutes, stirring often. Add tomato sauce and pimento and cook 10 minutes longer. Add poultry seasoning and crawfish tails (or shrimp). Cook 5 minutes, then stir in broth. Simmer 15 minutes, then add green onions, parsley, peppers and salt. Simmer 10 minutes or longer until desired thickness is reached. Let "set" 10 minutes off fire. Reheat and serve over white rice.

Dawn Tisdale

Shrimp Curry with White Wine

1/4 cup butter
1 large onion (chopped)
1 clove garlic (chopped)
3 stalks celery (chopped)
1 apple (pared, cored, chopped)
1 Tbsp curry powder (to taste)
2 Tbsps chopped parsley
1/4 cup flour
2 1/2 cups chicken broth
1/2 cup dry white wine
1/2 cup light cream
4 cups cooked or canned shrimp
Salt and pepper to taste

Melt butter in heavy skillet or saucepan. Add onion, garlic, celery and apple. Cook gently for five minutes. Blend in flour. Add chicken broth and wine. Cook and stir until mixture is thickened and smooth. Add parsley, salt and pepper. Cover and simmer gently for 30 minutes, stir occasionally. Just before serving, add cream and shrimp. Serve with rice. Serves 5-6.

Mrs. William H. Long

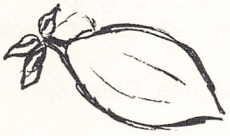
Fish Florentine

2 Tbsps butter or margarine
2 Tbsps flour
1 tsp instant chicken bouillon
Dash nutmeg, ground red pepper, white pepper
1 cup milk
2/3 cup shredded Swiss or Cheddar cheese
10 oz pkg frozen spinach thawed, drained or fresh
1 Tbsp lemon juice
1 Lb fish fillet, in serving pieces
1/2 tsp salt
2 Tbsps grated Parmesan cheese
Paprika

Make a roux of butter, flour, spices over low heat. Remove, add milk and boil and cook, stirring 1 minute. Add cheese and cook just until melted.

In 12 x 7 1/2 oblong or 8" square pan, place spinach. Sprinkle with lemon juice. Arrange fish on spinach and sprinkle with salt. Spread sauce over top. Bake, uncovered, 20-25 minutes at 350 oven. Sprinkle with Parmesan and paprika.

Thelma Bagg



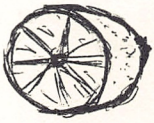
Lemon Marinade

1 cup lemon juice
1 1/2 tsp salt
1/4 tsp pepper
3 Tbsps brown sugar
2 tsp dry mustard
1/4 cup finely chopped onion
1/2 cup salad oil

Wonderful for any kind of fish. Place cleaned fish in heavy duty foil. Mix ingredients well and pour inside and over fish. Wrap and place in baking dish. Refrigerate for at least 1 hour or more. Bake in oven or may be barbecued in foil.

Ida L. Dailey





Pescado Ala Vera Cruzana

2 Tbsps oil
1 large onion sliced into rings
1 large can of green chilies (seeded and in strips)
1 clove garlic
2 large fresh or 1 large can of tomatoes
Salt and pepper

Simmer onions and garlic and oil. Add strips of green chilies and tomatoes, simmer.

2 1/2 - 3 lb fresh white fish whole or cut in serving pieces sole, snapper, flounder, turbot
1/4 cup butter
2 Tbsps oil
2 cloves garlic
juice of 2 limes

Pour lime juice over fish. Saute garlic in butter and oil. Then fry fish in same butter and oil until cooked. To serve lay fish on platter and mix sauce over the top. This may be baked if you prefer that method. Lay limed fish in glass dish. Lay rajas over fish and bake according to thickness of fish. 15-20 minutes for thin layered fish. 25-30 for thicker layers such as turbot.

Donna Cherrier

Glazed Broiled Fillets

2 lbs fresh or frozen skinless fillets sole or other
2 Tbsps lemon juice
1/2 cup grated Parmesan
1/4 cup softened butter
2 Tbsp mayonnaise or salad dressing
3 Tbsps chopped green onion
1/4 tsp salt
dash liquid hot pepper or Tabasco sauce

Thaw frozen fillets. Place in a single layer on a well-greased baking pan. Brush fillets with lemon juice, let stand 10 minutes. Combine remaining ingredients. Broil about 3 to 4 inches from heat for 6 to 8 minutes. Spread with cheese mixture. Broil 2 to 3 minutes longer until light brown.

Christiana M. Jamieson

Baked Halibut Supreme

1 cup white wine
1 lb halibut fillets or steaks
1 cup mayonnaise
1/4 cup chopped onion
5 slices bread crumbled
1 tsp salt
1/2 cup sour cream
paprika

Mix wine and salt, marinate fish for 1 hour or all day is best. Drain fish: dry with paper towels. Dip both sides of fish into bread crumbs; place in buttered baking dish. Mix mayonnaise, sour cream and onions and spread over halibut. sprinkle with remaining crumbs and paprika. Bake at 500 for 20 minutes or until fish flakes with fork.

Maxine Jackson

Cheesy Halibut

1 lb halibut fillets
1 cup sour cream
3 Tbsps Salad dressing
3 Tbsps buttermilk (or ranch style dressing)
2 1/2 Tbsps Parmesan cheese
4 small green onions, chopped

Place fillets in greased baking dish. Season with salt and pepper. Mix sour cream, dressing mixes, and cheese. Spoon over fish, bake at 350 for 25 minutes. Serves 4

Betty Appleby

Halibut Hawaiian

2 cups cooked rice
4 tsp lemon juice
1/2 cup melted butter
Season salt
1/2 to 1 tsp curry powder
1 can (#2) pineapple chunks, dr.
2 (1 lb each) halibut steaks
1 lemon for garnish

Combine rice, 3 tsp lemon juice, 1/4 cup butter, 1/2 tsp season salt, curry powder and about 2/3 of pineapple chunks. sprinkle each steak with 1/2 tsp lemon juice and 1/2 tsp seasoning salt. Place 1 steak in a large shallow pan, brush with 1 Tbsp butter, press rice filling on top. Top with other steak, brush with butter. Secure with skewers. Spoon extra rice around steaks. Bake at 350 for 40 minutes or until fish is flaky. Garnish with pineapple chunks or lemon wedges. 4 to 6 servings.

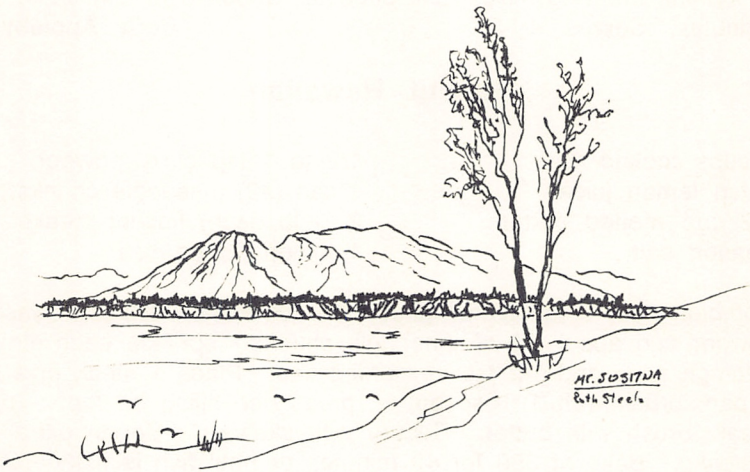
Ursula J. Veatch

Halibut with Mustard Caper Sauce

1 1/4 lb halibut
Salt
Freshly ground pepper
About 1/4 cup all purpose flour
2 Tbsps butter or margarine
1/2 cup milk or cream
1 sm shallot or green onion finely chopped
1/2 cup dry Vermouth
1 1/2 Tbsps drained capers
2 tsp Dijon-style mustard

Melt butter in large skillet over med. heat. Salt, pepper and flour fish. Pan fry 1 1/2 to 3 minutes on each side until fish tests done. Arrange on platter and keep warm. Saute onion or shallot until soft and transparent. Add vermouth, capers and mustard. Stir and boil 2-3 minutes, add milk or cream, stirring frequently, cook over med. high heat until sauce reduces and thickens enough to coat spoon lightly. Spoon sauce over fish and serve.

Jean Shadrach



Halibut in Vegetable Sauce

2 1/2 lbs fresh or frozen halibut steaks
1/4 cup chopped onion
1 clove garlic, minced
2 Tbsps butter
1/2 cup chopped tomato
1/3 cup dry white wine
1 Tbsp snipped parsley
1/2 tsp salt
dash pepper
1/3 cup milk
2 tsp cornstarch

Thaw halibut if frozen. In 10" skillet cook onion and garlic in butter until tender, but not brown. Add halibut, tomato, wine, parsley, salt and pepper. Cover and cook over low heat until fish flakes easily with a fork. Combine milk and cornstarch; add to skillet. Cook and stir until thickened and bubbly. Cook 1-2 minutes more. Serves 6.

Evangeline Landers

Chinese Halibut Broil

3 Tbsps soy sauce
1 tsp. salt
1 tsp. pepper
1 tsp water
1 tsp garlic salt
1 tsp lemon juice
1 tsp onion flakes
Halibut Steak

Combine all ingredients. Spread on both sides of fish. Broil 3/4 inch from heat for 8 minutes or until brown turn and broil on second side.

Florence Rooney

Stuffing for Fish

1/2 tsp thyme
2 tsp sage
1/2 tsp. salt
1/2 tsp pepper
1/2 cup. butter
1/2 cup chopped onion
2 cup . chopped celery
2 cups. stuffed green olives sliced
2 2/3 cups cooked rice

Melt butter add celery and rice, saute. Add rice and remaining ingredients. Stuffs a 6-8 pound trout or salmon.

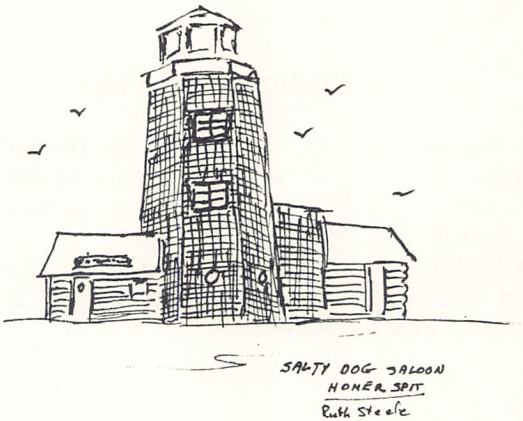
Florence Rooney

Pan Fried Sole With Asparagus

2 large or 4 sm sole fillet
Salt
Flour
2 Tbsps ea butter and salad oil
1-1/2 to 2 lbs fresh asparagus cut in 3" pieces
1/4 lb shrimp (optional)
2/3 cup dry white wine
1/2 cup whipping cream
1 tsp Dijon mustard
1/4 tsp tarragon leaves
1/8 tsp each ground nutmeg & white pepper

Dry fish, sprinkle with salt both sides. Dredge in flour, shake off excess. In large fry pan melt butter and oil over medium heat. Cook fillets until golden brown on both sides; 2 to 3 minutes each fillet. Lift from pan and arrange on platter. Keep warm. Cook asparagus in 1" boiling water 6 to 8 minutes or until barely tender. Transfer to platter. Add shrimp to platter and keep warm. To the fry pan add the wine, cream, mustard, tarragon, nutmeg and pepper, stirring up browned bits in pan. cook just until sauce boils and thickens slightly, about 1 minute. Drizzle sauce over fish and asparagus.

Barbara Wilkins



Baked Salmon

Quantities depend on size of fish

Inside of fish approximately 2 oz of Tang (sprinkled) then add sliced oranges and lemons

Outside of fish 3 drops of Liquid Smoke - each side, spreading to cover fish, Old Bay seasoning (cover fish generously), Salt & Pepper, All around fish put orange & lemon slices

Wrap in foil - Bake 2 hours. Remove bones, skin, fat and dark meat. Let lay in own juices until just before serving. For serving, put in microwave to reheat.

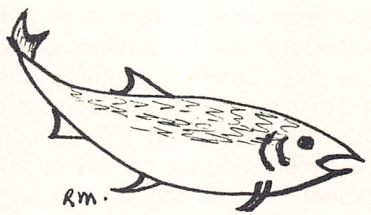
Barbara Franklin

Salmon Steaks

6 salmon steaks 3/4 inch thick
1 Tbsp lemon juice
Salt and pepper
2 egg whites
1/2 cup mayonnaise
1/2 cup low fat cheese
1/4 cup chopped green onions
2 Tbsp finely chopped parsley
1 Tbsp finely chopped dill or
1 tsp dill weed
pinch red (cayenne) pepper

Preheat broiler. Grease broiling pan. Arrange salmon steaks on pan. sprinkle with lemon juice; season lightly with salt and pepper. Broil 4-6 inches from heat, 6-8 minutes or until fish tests done. Meanwhile beat egg whites until stiff, fold in mayonnaise, cheese, green onion, parsley, dill and red pepper. Spread mixture evenly over fish; broil until lightly browned.

Jean Shadrach



Sweet and Sour Salmon Steaks

2 lbs salmon steaks, cut into serving pieces
1/4 cup flour
1 tsp salt
1/2 cup vinegar
1 cup sugar
1 1/3 cups water
3 chicken bouillon cubes
1 large green pepper
1 cup drained pineapple chunks
3 Tbsps cornstarch
1 1/2 Tbsps water
1 1/2 tsp soy sauce
Oil for frying

Roll steaks in flour seasoned with salt. In a frying pan containing 1/8 inch hot oil, brown fish on both sides. Drain on absorbent paper. While fish is cooking, combine in a frying pan vinegar, sugar, water, bouillon cubes, green pepper and pineapple. cook slowly for 10 minutes. Combine cornstarch, water and soy sauce in a cup. Add gradually to hot sauce. cook until thick, stirring constantly. Top fish with sauce. Serves 6.

Christiana M. Jamieson

Snapper Creole
(It's in the sauce)

1 1/2 lbs fresh or frozen red snapper
1/4 cup chopped onion
1/4 cup chopped green pepper
1 clove garlic minced
4 Tbsps butter or margarine
8 oz can tomatoes, cut up
1 cup water
1 Tbsp snipped parsley
2 tsp instant chicken bouillon
Dash of bottled hot pepper sauce
4 tsp cornstarch
2 Tbsps cold water
Hot cooked rice

Thaw fish, skin, bone and cut in 1 inch cubes. In a large pan, cook onion, green pepper, and garlic in butter until tender but not brown. Add undrained tomatoes, the water, the parsley, bouillon granules and hot pepper sauce. Simmer, covered, for 10 minutes. Blend cornstarch with the 2 Tbsp water, stir into tomato mixture, cook and stir until thick and bubbly. Add fish, stirring to coat. Simmer covered for 5-7 minutes or until fish flakes easily with a fork. spoon rice in ring around edge of skillet. Garnish with fresh chili peppers. Yield: Serves 4.

Andano B. Samms

Tuna Loaf

4 eggs
1/2 cup milk
2 slices bread, cubed
2 - 7 oz cans tuna, drained
1 small onion, chopped
1 tsp salt
2 tsp lemon juice
1/2 cup (2 oz) Swiss cheese, grated
10 oz broccoli, cooked and chopped fine

Beat eggs, add milk and bread, let sit 5 minutes. Preheat oven to 350. Grease loaf pan. Add other ingredients to bread mixture and put in pan. Bake one hour or until set. Let stand 5 minutes and turn out. Serves 6 at 265 calories, or 8 at 200 calories using oil pack tuna.

Tuna Loaf- Swiss Cheese Sauce

2 Tbsps butter
2 Tbsps flour
1/2 tsp salt
1/2 tsp dry mustard
1 1/2 cup milk
1 cup (4 oz) grated Swiss cheese

Make white sauce. Remove from heat and add cheese, stir until all is melted and smooth. Makes 1 1/2 cups. Also very good with salmon. 40 calories/1 Tablespoon.

Denni Kjos

Tuna Souffle

2 cans tuna, drained (6 oz)
Salt and pepper to taste
1 can cr. of mushroom soup, undiluted
1 cup cracker crumbs (soda) or crushed potato chips
1 cup grated cheddar
1/2 cup chopped onions
1/4 cup chopped celery
Mix: 1 cup milk
3-4 eggs

Add rest of ingredients to milk-egg mixture and put into 2 quart casserole or souffle dish and bake 45 minutes at 350 or until done. Sprinkle with a little more chips or cheese if desired.

Terry Gregoire

Minnesota "Crab" Cakes

3/4 lb "sea legs"* thawed if frozen, coarsely chopped
3/4 cup fine, unseasoned bread crumbs
1/4 cup finely chopped onion
3 Tbsps finely chopped parsley
1/2 cup milk
1 egg, lightly beaten
1 1/2 tsps Worchestershire
1 1/2 tsp lemon juice
1/4 cup (1/2 stick) butter

Combine "sea legs", bread crumbs, onion and parsley in a medium-size bowl. Stir in milk, egg, Worchestershire and lemon juice; mix well. Shape into 8 patties, adding additional bread crumbs if mixture is too moist. Working in batches, pan-fry in butter in large skillet. Cook 2 minutes on each side or until golden brown. Serve warm.

*"Sea legs" (also called Seafood Supreme and other names) are usually a combination of pollack (a white fish), shellfish and other ingredients, and can be found in the seafood section of your supermarket.

Lonnie Capps



Salmon Fritters

1 cup sifted flour
1 1/2 tsp baking powder
1 1/2 tsp salt
1/4 cup corn meal
3/4 cup milk
1 egg, beaten
1 lb can salmon, drained
1 Tbsp lemon juice
1 can cream of asparagus soup
Dash of pepper

Sift flour, baking powder, salt, pepper and corn meal into mixing bowl. Add milk and egg; beat until smooth. Remove skin and bones from salmon and flake with fork. sprinkle with lemon juice. Fold into batter. Fry tablespoonsful of mixture in deep fat at 375 for 3-4 minutes until golden brown. Drain on absorbent paper. Serve with sauce made by blending soup with 1/3 cup milk and beating thoroughly. Yield: 16 fritters.

Dawn M Kelly

Salmon Loaf

1 small onion, chopped
2 Tbsps butter
1/4 cup celery, finely chopped
1/2 tsp salt
1 Tbsp parsley, minced
1 Tbsp lemon juice
1 lb. canned salmon, drained and flaked
2 eggs, well beaten
1 cup milk
2 cups dry bread crumbs
Dash of pepper

Saute onion in butter until yellow. Combine with celery, salt, pepper, parsley, lemon juice and salmon. Combine eggs with milk; pour over bread crumbs. Add to other ingredients; blend well. Pack into well greased loaf pan; bake at 350 for 30-35 minutes or until done. Yield: 6 servings.

Dawn Kelly

Salmon Loaf with Shrimp Sauce

2 (1 lb) cans salmon
1/4 cup finely minced onion
1/4 cup chopped fresh parsley
1/4 cup lemon juice
1/2 tsp salt
1/2 tsp pepper
1/2 tsp thyme leaves
2 cups coarse cracker crumbs
Milk
4 eggs, well beaten
1/4 cup melted butter or marg.
1 (10.5 oz) can condensed cream of shrimp soup
1/4 cup milk

Drain salmon, reserving liquid. Flake salmon in bowl. Add onion, parsley, lemon juice, salt, pepper, thyme and cracker crumbs. Mix lightly. Add liquid, eggs and butter to salmon; mix lightly. Spoon mixture into greased 8 1/4 x 4 1/2 x 3 inch glass loaf baking dish.

Bake in 350 oven 1 hour or until loaf is set in center. Remove from baking dish onto serving platter. Combine soup and 1/4 cup milk in saucepan; heat well. Serve with loaf. Makes 8 servings.

Beverly A. Johnston

Baked Oysters

2 dozen raw oysters
1/4 cup melted butter
1 Tbsp chopped parsley
1 clove minced garlic
1/2 cup Italian bread crumbs
2 Tbsps Parmesan cheese
1/4 tsp salt
Pinch Cayenne pepper

Lay raw oysters in shallow buttered dish. combine all other ingredients and spread over oysters. Bake at 350 degrees for 10 to 15 minutes.

Dawn Tisdale


pasta & egg
dishes
Casseroles,

Impossible Ham'n Swiss Pie

(makes own crust)

2 cups cut-up fully cooked ham
1 cup shredded Swiss cheese
1/3 cup chopped green onions
4 eggs
2 cups milk
1 cup Bisquick mix
1/4 tsp salt
1/8 tsp pepper

Heat oven to 400, grease pie plate.
Sprinkle ham, cheese and onions in plate. Beat remaining ingredients until smooth (1 min. with hand beater). Pour into plate (10 x 1 1/2"). Bake until golden brown and knife inserted in center comes out clean, 35 to 40 minutes. Cool 5 minutes. Makes 6 servings.

Sharon Campbell



Quiche

(makes its own crust)

3 eggs
1 (3 oz) pkg cream cheese
1 cup cottage cheese
1/2 cup milk
1/4 cup butter
1/4 cup flour
1/2 tsp baking powder
1/4 tsp salt
1 cup grated Cheddar cheese
Add mushrooms, bacon, ham & etc.

Grease a 9" pie plate. Set aside. Preheat oven to 350. In a large bowl, beat eggs, beat in cream cheese, cottage cheese and butter until almost smooth. In a small bowl combine flour, baking powder and salt. Stir into egg mixture and beat until well blended. Pour into pan, top with ham, bacon, or etc. Last layer to be cheese. Bake for 30 to 40 minutes. Serve warm.

Pat Kruse

Seafood Quiche

8 oz crab or shrimp (fresh)
1/2 lb fr, mushrooms (saute in 2 Tbsps butter)
2 cups Monterey Jack Cheese
1/4 cup Parmesan cheese for top of quiche
4 eggs
1/2 pt sour cream
1/2 pt sm curd cottage cheese
4 Tbsps flour
1 tsp onion powder
4 drops Tabasco

Place crab, mushrooms and monterey jack cheese into 9" pie plate. Blend together the rest of ingredients except Parmesan cheese. Pour blended ingredients into pie plate with Parmesan on top. Bake until set, about 45 minutes at 350.

Betsy Hanson

Egg Scramble Casserole

2 Tbsps melted butter
2 Tbsps flour
2 cups milk
1/4 tsp salt
1/8 tsp pepper
1 cup shredded cheese
1 cup Canadian bacon or ham diced
1/4 cup chopped green onion
3 Tbsps melted butter
1 doz large eggs beaten
1/4 lb. mushrooms, sliced
1 1/2 cups buttered fresh breadcrumbs
Paprika

Combine 2 Tbsps butter and flour, blending until smooth; cook over low heat until bubbly. Gradually stir in milk; cook until smooth and thickened, stirring constantly. Add salt, pepper, and cheese; heat until cheese melts, stirring constantly. Set aside. (can be prepared in microwave)

Saute bacon, mushroom, and onion in 3 Tbsps butter until onion is tender. Add eggs; cook until set, stirring occasionally to scramble. Fold in cheese sauce. Spoon mixture into lightly greased 12x7x2" baking dish. Top with breadcrumbs and sprinkle with paprika. Bake at 350 for 30 minutes.

May be prepared, then refrigerated until time to bake.

Evangeline Landers

Egg Cheese Dish

1 can Ortega chopped chilies
1 pt cottage cheese
1 cup milk
1/2 cup melted butter (right in 9 x 13 pan)
1 lb shredded jack cheese
6 beaten eggs
1 cup Bisquick

Mix eggs and milk. Add rest of ingredients. Bake 350 for 40 minutes. Set out 5 minutes then cut. Add shrimp, ham, sausage, if you like. Great topped with salsa.

Jan Locker

Jay's Great Eggs

2 cups grated American cheese (1/2 lb)
1 cup half'n half cream
1/2 tsp salt
1/4 tsp pepper
2 tsp Dijon mustard (Grey Poupon)
12 eggs beaten

Spread cheese in greased souffle or 1 1/2 qt casserole. Combine cream, salt, pepper and mustard. Pour half over cheese then add eggs, then other half of cream mixture. Double for 3 quart casserole. Single recipe serves 8 with other brunch items or 6 served alone. Bake @ 325 for 45 minutes to 1 hour or until puffed and center set. 1 1/4 hour or more when doubled. Let rest 5 minutes before serving. Enjoyed by children as well as adults. Delightful for a brunch. Recipe given to Agnes McCaskey by Jay Hellyer from Huntington, West Virginia, then shared with me. Delicious!

Jean McCaskey

Breakfast in One

12 oz pkg hash brown potatoes
1 1/2 cup ham or sausage,chopped
1/2 cup onion, chopped
1/2 cup chopped green peppers
1 can(4 oz)mushrooms,drained
8 eggs, beaten
Salt and pepper to taste
American cheese slices

Saute potatoes until soft. Press into pie pan to make one 9 inch shell. Saute ham, onion, peppers and mushrooms; drain. Combine eggs, salt, and pepper. Add ham mixture to eggs. Pour into shell. Arrange cheese slices on top. Bake at 350 for 10 minutes. Bake at 400 for 10 minutes longer, or until potatoes are brown. Serves 6 to 8

Ellen J. Packey

Brunch Souffle

12 slices bread, crusts removed
2 pkgs frozen chopped broccoli
2 cups diced ham
1 lb cheddar cheese, grated
1 tsp grated onion
6 eggs, beaten
3 cups milk
1 tsp salt

Line 9 x 13 casserole with trimmed bread slices, reserving some for top. Cook broccoli slightly; drain. Spread on bread. Add ham, 3/4 of the cheese, and onion. Top with remaining slices of bread. combine eggs, milk and salt; mix well. Pour over casserole, saturating top layer. Sprinkle remaining cheese on top. Refrigerate overnight. Bake at 350 for 50 minutes. Let stand for 10 minutes before serving. Serves 8.

Ellen J. Packey

Crab Scramble

1/4 cup margarine
12 eggs
1/2 cup milk
1 tsp salt
1/2 tsp white pepper
1/2 tsp dill weed
1 can (7.5 oz) crabmeat, rinsed and drained
1 pkg (8 oz) cream cheese cut up
Paprika

Heat oven to 350. Heat margarine in baking dish 8x8x2 inches, in oven until melted. Tilt dish until bottom is coated. Beat eggs, milk, salt, pepper, and dill until fluffy. Stir in crabmeat and cheese; pour into baking dish. Sprinkle with paprika. Bake until set in center, 40 to 45 minutes.
Serves 9.

Joan Smart

Chicken-A-La-King Casserole

5 or 6 oz pkg noodles(3 1/2 cups)
1 can Cream of chicken soup
6 oz can milk
1 tsp salt
1 1/2 cup shredded American or Cheddar cheese
2 cups diced chicken or turkey
1 cup diced celery
1/4 cup green peppe
1/4 cup pimento
1 cup slivered blanched almonds
Some cracker crumbs

Cook noodles in boiling salt water until tender. Drain. Form in nest in greased 2 qt casserole. Mix soup, milk and salt - heat, stirring constantly. Add cheese, stir until melted. Add remaining ingredients except almonds and crumbs. Pour over noodles.. Sprinkle last two on top. Bake uncovered at 400 for 20 minutes. Makes 8 servings.

Virginia G. Johnson

Chicken Tortilla Casserole

5 chicken breasts
12 corn tortillas
2 cans Green Chilies
Celery leaves
1/2 cup milk
1 can cream of chicken soup
1 can cream of mushroom soup
1 grated onion
Salt & pepper to taste
1 1/4 cups grated cheese

Wrap chicken breasts and celery leaves in foil, bake 1 hour at 400. Bone and cut in large thick pieces. Cut tortilla into 1 inch strips, Remove seeds from chilies and cut in thin strips. Mix soups, milk and onions together. Butter 3 quart casserole, sprinkle a little water on bottom.

Layer ingredients as follows: Tortillas, chicken, chilies, soup, and cheese. Repeat. Let stand in refrigerator for 12-24 hours to blend flavors. Bake at 300 for 1 1/2 hours.

Joyce Alden

Leftover Turkey Casserole

5 oz can chow mein Noodles
(Put 2/3 on bottom of 9 x 13 pan and save 1/3 for topping)

Mix together: 2 cups sliced celery
2 cups diced chicken or turkey
2 cans(4 oz) mushrooms, drained
1 can water chestnuts, sliced
1/2 cup chopped onions
Put in pan on top of 2/3 noodles.

Combine:1 can mushroom soup
1 can cream of chicken soup
1 cup of milk

Pour over above mixture in pan. Sprinkle remaining noodles for topping. Bake at 325 for one hour; let set for 15 minutes before serving.

Ruth Schwantes

Turkey Divan

8 slices turkey breast
1 pkg frozen broccoli
4 slices processed cheese
10 oz can Cream of chicken soup
Salt & pepper to taste

Cook broccoli (1/2 of pkg) recommended time in boiling salted water. Remove and drain. Place broccoli in four distinct bunches with the stem ends towards the center of a 9 x 9 baking dish. Cover each bunch with 2 slices of turkey, then spoon the undiluted soup over each portion. Put a slice of cheese over each serving and bake in preheated 350 oven for 15-20 minutes. Serves 4.

Lynne Burrell

Creole Hamburger Pie

1 lb ground beef
1/4 cup fat
1/4 cup flour
2 tsp Salt
1/4 tsp black pepper
1/4 tsp garlic powder(optional)
2 cups tomato juice
1/4 cup diced Green Pepper
1/2 cup sliced onions
1 cup diced celery

Brown meat in hot fat. Stir in flour, salt, pepper and tomato juice. Bring to boil. Pour into 1 1/2 qt baking dish. Cover with pastry topping and bake at 425 for 30 minutes.

Pastry Topping
1 cup flour
1/2 tsp salt
1/3 cup shortening
2 Tbsp cold water

Joann Gallagher

Spinach Fandango

1 lb lean ground beef
1 med. onion, chopped
1/4 cup olive oil
8 oz fresh mushrooms sliced
2 cloves garlic, pressed
1 tsp oregano
2 pkgs frozen chopped spinach
1 can cream of celery soup
1 cup sour cream
Large slices Mozarella cheese
Salt & pepper to taste

In pan combine beef, onion, mushrooms, garlic and oregano. Brown in oil. Salt and pepper to taste. Place frozen spinach on top of other ingredients. Cover to steam just until mixable. In medium-sized casserole, or large baking dish, mix semi-cooked ingredients with soup and sour cream. Garnish top with cheese strips. Bake uncovered, for 15 to 20 minutes at 350. Serves 15-20.

Evangeline Landers

Black Angus Casserole

1 lb ground beef, browned
1/2 lb grated Cheddar cheese
1/2 lb butter, melted,
1/2 can black olives, sliced
1 cup tomato sauce
1 cup white sauce
1 pkg Phyllo pastry separated, using 4-6 sheets at a time

Use a 9x13 pan - Layer as follows, butter (melted) phyllo, beef, tomato sauce, phyllo, butter, cheese, phyllo, butter (dabbed on), olives, white sauce. Bake in preheated 400 oven for 10 minutes then 350 for additional 20 minutes uncovered. Varieties: Shrimp and Jarlsberg cheese.

Vera Hoffman

John Wayne Casserole

2 oz can green chilies, diced
1 lb Monterey Jack cheese, grated
1 lb Cheddar cheese, grated
4 egg whites - 4 egg yolks
2/3 cup evaporated milk
1 Tbsp flour
1/2 tsp salt
1/8 tsp pepper

In large bowl, mix cheese and chilies. Put in 2 quart well buttered shallow casserole dish. In large bowl beat egg whites until stiff. In small bowl, mix egg yolks, milk, flour, salt & pepper. Mix well. Using a rubber spatula fold egg whites over yolk mix. Pour egg mixture over cheese using fork. "Ooze it" through cheese. Bake for 45 minutes to 1 hour at 350. Cut into squares

Wanda Jack

Tamale Pie

1 lb hamburger
1/2 Tbsp olive oil
1/2 Tbsp butter
2 medium onions, finely chopped
1/2 med green pepper, chopped
1 can (4 oz) sliced mushrooms, drained
2 cans (8 oz) tomato sauce
1/4 cup water
1 clove garlic
1 sm jar pimientos, chopped
1 Tbsp chili powder
Dash of Tabasco
1 Tbsp flour
2 Tbsps cold water
1 cup pitted ripe olives, halved
Salt and pepper
2 cups grated Cheddar cheese
2 cups corn chips, lightly crushed

Brown beef in olive oil and butter. Add onions, garlic, pimiento, green pepper, mushrooms, tomato sauce, the 1/4 cup of water, chili powder, and Tabasco. Simmer covered for 20 minutes. Make a paste of flour and the 2 Tbsp cold water. Stir into meat mixture and cook until thickened. Add ripe olives and season to taste. Layer meat mixture, cheese and chips in 2 1/2 qt baking dish ending with cheese topped with chips. Bake at 350 for 25 to 30 minutes until brown-crusted. Yield: 6 servings

Ruth Steele

Mexican Casserole

1 1/2 - 2 lbs ground beef, browned and drained and seasoned with onion, garlic, salt and pepper to taste.
12 frozen corn tortillas
1/2-1 lb Velveeta cheese sliced
1 can ranch style beans or chili beans (16 oz)
1 can cream of mushroom soup, undiluted
1 can Rotella tomatoes or 10 oz can Tomatoes with green chilies

Sprinkle bottom of 9x13 pan with a little ground beef. Layer 6 corn tortilla in bottom and top with ground beef. Then spread beans over top. Next place sliced Velveeta cheese over bean layer and then top with remaining 6 corn tortillas. Mix soup and tomatoes and pour over corn tortillas. Cover with foil and bake 350 for 1 hour. For a little less hot taste, reduce amount of tomato mixture you add to soup.

Terry Gregoire

Halibut-Broccoli Casserole

1 lb halibut cut into 1" squares
2 boxes frozen chopped broccoli or 1 bunch fresh broccoli, slightly cooked and cut into bite size
2 cans undiluted cream of celery soup
1 cup mayonnaise
1 tsp curry powder

Butter casserole and place broccoli in bottom. Mix soup, mayonnaise and curry. Pour over vegetables. Place halibut pieces on top. Poke into soup mixture with fork. Bake at 350 for 30 minutes or until bubbly. Sprinkle with paprika. Serves 6. Serve over rice or noodles.

Maxine Jackson

Swiss Crab Casserole

1/4 cup butter
1/2 cup celery chopped
1/4 cup onion chopped
1/4 cup green pepper chopped
1/4 cup flour
1 tsp salt
2 cups milk
2 cups cooked rice
2 (6 oz) pkgs frozen crab or fresh equivalent
2 cups shredded swiss cheese
1 can sliced mushrooms
1/3 cup sliced ripe olives
1/4 cup slivered almonds
2 Tbsp butter
1/3 cup dry bread crumbs

Melt butter, saute celery, onion, pepper. Blend in flour and salt. Remove from heat, add milk. Heat and cook until thick. Drain crab. In large bowl, mix rice, crab, cheese, mushrooms, olives, and almonds. Add white sauce mixture and toss. Turn into 2 quart casserole, combine butter and bread crumbs to sprinkle over top. Bake 30 minutes at 350. Remove from oven and garnish top with extra swiss cheese slices. Serves 6-8 generously.

Jean Pearce

Scallop Casserole

2 (12 oz) pkgs scallops
1/4 cup chopped onion
2 Tbsp butter
10 oz can cr. of mushroom soup
1/2 cup milk
1/2 to 1 tsp curry powder
dash pepper
1 cup shredded sharp American cheese
1 lb can french cut green beans, drained
2 Tbsp butter, melted
1 cup soft bread crumbs

Simmer scallops in boiling water (salted) 3-4 minutes; drain. Cook onion in 2 Tbsps butter until tender (not brown). Add soup, milk, curry powder, pepper and 1/2 cup cheese; stir until cheese is melted. Slice cooked scallops crosswise; combine with green beans in 10x6x2 baking dish. Pour soup mixture over. Sprinkle with remaining cheese, bread crumbs and melted butter. Bake in hot oven at 425 for 15 to 20 minutes. Makes 6 servings. Can do most of this in microwave - needs to brown so after assembling, best to bake as directed.

Barbara Wilkins

Scalloped Oysters

1 Qt oysters (drained)
3/4 cup oyster liquor
1/2 cup butter or marg.
2 Tbsp flour
1 tsp salt
1/8 tsp pepper
2 Tbsp minced green pepper
2 Tbsp minced green onion
1/2 clove garlic (pressed)
1 Tbsp lemon juice
1 Tbsp Worchestershire sauce
1 1/4 cup fine cracker crumbs

Warm oysters in liquor over low heat. Meanwhile melt butter. Blend in flour. Add remaining ingredients except for 1/4 cup cracker crumbs. Combine mixture with oysters and liquor. Turn into greased, shallow baking dish. Sprinkle with remaining 1/4 cup cracker crumbs. Bake at 375 for 20 minutes or until light golden brown and bubbly. 6-8 portions.

Rayna Larson

Speedy Spinach Lasagne (Meatless)

1.5 oz. pkg spaghetti sauce mix
6 oz can tomato paste
8 oz can tomato sauce
1 3/4 cup cold water
2 eggs
1 (15 oz) container ricotta or 1 lb creamed cottage cheese
1 tsp salt
1 (10 oz) pkg frozen chopped spinach, thawed & drained
1/2 cup grated parmesan cheese
1/2 lb sliced mozzarella cheese
1/2 lb uncooked Lasagne noodles, broken in half

Empty spaghetti sauce mix into saucepan, add tomato paste, tomato sauce and water. Heat, stirring until well-blended. Remove from heat. Beat eggs in a large bowl and add cottage cheese, spinach, salt and 1/4 cup Parmesan cheese. Lightly grease bottom of a 13x9x2 baking dish; cover with a little sauce. Layer noodles, half of the cheese-spinach mixture, half of the Mozzarella cheese and half the tomato sauce mixture. Repeat layers with noodles and rest of ingredients. Sprinkle with 1/4 cup Parmesan cheese. Cover dish with lightly greased foil and bake at 350 for 60 minutes or until tender. Let stand 10 minutes before cutting in squares.

Terry Gregoire

Fettucine with Parsley Sauce

1 lb Fettucine or thin noodles (homemade preferable)
1/2 lb unsalted butter
1/2 cup heavy cream
1/2 cup chopped parsley
1 tsp basil
1/2 tsp salt
Dash pepper
2 cups grated Parmesan cheese

Cook noodles, slice 1/2 the butter into warm bowl; add cream, parsley, basil, salt and pepper. Drain noodles quickly, pour into bowl. Slice in remaining butter. Toss gently, turning noodles over and over until noodles are well-coated. Add cheese; toss lightly until cheese coats noodles. Serve at once. Makes 4 servings.

Rayna Larson

Lasagne

1 lb ground beef
1/4 cup oil
1 onion, chopped
Several dashes garlic salt
1 (16 oz) can tomatoes
2 (6 oz) cans tomato paste
1 bell pepper, cut up
1/2 lb mushrooms, sliced
1 sm can sliced olives
Salt and pepper
1 lb mozzarella cheese, grated
1/2 cup parmesan cheese
1 (8 or 12 oz) pkg lasagne noodles

Sauce: Brown onions and garlic salt. Cook until onions are transparent. Brown ground beef. Add tomatoes and tomato paste. Stir together these ingredients. Add bell pepper, mushrooms, olives, salt and pepper; simmer one hour.

Cook noodles as directed on package. In buttered casserole dish, layer noodles, sauce and cheese, topping with cheese. Bake at 350 for 20 to 30 minutes. Serves six.

This recipe can be made ahead in the morning, but not baked. Early preparation allows the ingredients to blend into each other.

Barbara Zipkin

Pasta Verda

6 slices of bacon
10 oz spaghetti or other pasta
10 oz pkg frozen chopped spinach
2 cloves garlic, minced
1/8 tsp pepper
1/2 cup cream style cottage cheese
1/3 cup Parmesan cheese

Cook bacon until crisp. Drain. Reserve 2 Tbsp of drippings. Crumble bacon and set aside. Cook pasta in salted water until tender about 10 minutes. Cook spinach according to directions. Put undrained spinach, reserved drippings, garlic and pepper in blender. Blend until smooth. Add cottage cheese, blend again. Drain pasta onto large platter. Pour spinach mixture over it. Toss. Sprinkle with bacon and cheese.

Mrs. H. T. Marshall

"Mom's Chicken Tetrazzini"

2 chicken breasts (cubed)
1 can cream of mushroom soup
1 1/2 cups milk
2 cups grated Colby Cheese
1 tsp. Tabasco sauce
1/4 cup chopped ripe olives
1/2 jar sliced pimientos
12 oz pkg spaghetti
1/2 cup parmesan cheese

Boil cubed chicken until cooked. Place cooked chicken and all ingredients except Parmesan cheese into large bowl and mix by hand. Pour mixture into 2 qt lasagna-type dish. Sprinkle Parmesan over the top and bake for 35-40 minutes at 350.

Martha Clark

Pineapple Cheese Casserole

1 (l6 oz.) can pineapple chunks
2 Tbsp flour
1 egg beaten
1/2 cup sugar
pinch of salt
1 cup grated cheddar cheese
1 Tbsp. margarine
miniature marshmallows

Drain juice from pineapple and save. Mix flour and sugar: add pineapple juice and salt. Add beaten egg. Cook slowly until thick. Stir often. Remove from heat; add 1 cup grated cheddar cheese and 1 Tbsp. margarine. Add pineapple chunks and pour into buttered baking dish. Cover with miniature marshmallows. Bake 20 minutes at 350 degrees. Good with meat and men love it !!!!

Sylvia Carlisle

Wild Rice with Mushrooms and Almonds

1/2 lb mushrooms (or canned)
1 cup wild rice
1/4 lb butter
1 chopped small onion
3 cups chicken stock or broth
1/2 cup slivered almonds
1/4 chopped green pepper
1/2 cup chopped celery

Put all ingredients, except stock, in a heavy fry pan and cook until rice turns yellow, stirring often. Add chicken stock and bake in 2 qt casserole (covered tightly) at 325 for 2 hours.

Darlene R. Holt

Rice Casserole

1 cup diced celery
1 small onion, minced
3 Tbsps margarine (butter)
1 can cream of mushroom soup
4 cups water
1 cup uncooked rice
1 1/2 cups diced chopped meat (Leftover ham, pork, lamb or beef)

Simmer celery and onion in margarine until tender. Add soup, water, and rice; mix well. Cook over moderate heat 15 minutes. Stir in meat. Pour in greased casserole. Bake uncovered at 350 for about 45 minutes. Makes 4 to 6 servings.

Emily (Polly) Underhill

Chinese Fried Rice

2 cups cooled, cooked rice
2 eggs, slightly beaten
2 Tbsp soy sauce or Teriyaki sauce
1 cup or more left-over meat, beef,chicken, pork
1 tsp Accent
1 onion, chopped
2 or more green onions chopped or sliced

Saute onion in small amount of oil, add eggs and scramble. Add rice, soy sauce, Accent, meat and a few green onions. Toss together and heat well in baking dish. Garnish with rest of green onions. Serves 4-6

Ida L. Darley



Vegetables

Vegetables

Asparagus Souffle

1 pkg cut frozen asparagus
1/2 tsp salt
1/4 cup water

Cook 7 minutes and drain.

2 cups soft white bread crumbs
1/2 lb shredded cheddar cheese
1 tsp salt
1 tsp crushed basil
1/4 tsp onion salt
1/4 tsp MSG
1 1/2 cup very hot milk
2 Tbsps butter
3 egg yolks beaten with fork
3 egg whites beaten until barely clinging to bowl

Combine all ingredients up to MSG, blend with 2 forks. Heat milk and butter and add to beaten yolks. Fold in egg whites. Put in well buttered 10x6x2 casserole dish. Set in pan of water. Bake at 375 for 45 to 50 minutes. Serves 6

Ellen J. Packey

Swiss Asparagus Casserole

5 Tbsps butter
2 cups sliced asparagus
1 onion sliced
Salt and pepper
1 cup sour cream
1 cup grated swiss cheese
1/4 cup cracker crumbs

Melt two Tbsp butter in large skillet, saute asparagus 2 or 3 minutes. Remove and reserve. Sautee onion in 2 Tbsp butter. Stir in flour until well blended. Add sour cream and grated cheese. Cook low heat until cheese melts. Spoon asparagus into buttered baking dish about 8 x 12. Top with cheese and sour cream mix. Sprinkle with crumbs, and dot with butter. Bake at 400 for 20 minutes. If not brown, broil for 1 or 2 minutes. Serves 6.

Joan Smart

Asparagus-Mushroom Melange

2 cups fresh mushrooms
1 cup chopped onions
1/2 cup chopped red pepper
4 Tbsps butter
2 Tbsps flour
2 Tbsps instant chicken soup granules
1 tsp salt
1 cup hot water
2 tsp lemon juice
3 (8 oz) pkg frozen asparagus (can use fresh)
1/2 cup buttered bread crumbs
1/4 - 1/3 cup slivered almonds

Cook mushrooms, onions, and red pepper in butter until tender. Pour boiling water over asparagus and set aside. Remove mushrooms, onions and peppers from skillet. Add about 2 more Tbsp of butter to skillet. Add flour and stir to a golden roux. sprinkle chicken granules over roux and add salt, little pepper. Pour in hot water and stir until medium thick, adding water if needed. Drain and lay asparagus on bottom of buttered 9x11 casserole dish. sprinkle with lemon juice, add mushroom, onion, red pepper mixture. Pour sauce over top. Sprinkle with bread crumbs and almonds. Bake at 350 for about 25 minutes.

Donna Cherrier

Barley Casserole

1 lg onion, chopped
1 cup mushrooms sliced
1 3/4 cup barley
6 chicken bouillon cubes dissolved in 4 cups boiling water
1/4 lb butter or oleo

In large skillet melt butter. Add barley and stir until brown. When its brown, add onions and mushrooms. Saute until clear. Remove from heat. Put in buttered 2 qt casserole dish. Add stock. Bake covered 1 hour at 325. Optional- Add diced cooked chicken, pork or beef.

Barbara Clinton

Delicious Wine Beans

1 Gallon can Ranch Style Beans
1 cup sugar
2 large chopped onions
Mogen David Wine (Concord)

Drain Beans thoroughly . Add onions & sugar, stir well. Cover with Wine and boil gently until thick, about 1 to 2 hours. These are delicious and most unusual.

Note: For family size meals, I use a regular size (16 oz) can of beans, 1 onion, 1/4 cup sugar and the wine & cook the same, only about half the time.

LaJuana Streiff

Pickled Beans

1 Tbsp Wesson Oil
1/2 cup sugar
1/2 cup vinegar
1/4 cup water
1 tsp Accent
1 can drained green beans
1/2 cup sliced onions

Bring first five ingredients to a boil. Pour over green beans and sliced onions. Cool and chill before serving.

Mary Dobson

Bean Casserole

Brown 1 chopped onion in butter and add garlic salt. Then add 1 lb ground round and brown. Put this mixture into casserole and add:

1 can (med) Baked Beans
1 can (6 oz)tomato paste
1 can spaghetti sauce (6 oz)
3 Tbsps chopped parsley
1 can (4 oz) chopped mushrooms
1 can hot mushroom sauce or pizza sauce
Dash Worcestershire sauce

Put in 2 quart or larger dish and cover with grated Parmesan cheese and bake uncovered at 350 about 1 hour.

Ursula Veatch

Calico Beans

1 large can Pork-n-Beans
1 small can Pork-n-Beans
1 can Red Kidney Beans
1 can Green Lima Beans
1 can Butter Beans
1/2 cup catsup
1 lb hamburger, browned
1/2 lb chopped bacon, browned
1 chopped onion, sauted with bacon
1/2 cup brown sugar
3 Tbsps vinegar

Use juices of all beans except kidney beans. Brown the hamburger, bacon and onion and mix with beans. Then add the brown sugar, vinegar and catsup. Bake at 350 for 1 hour.

Carolyn Walters

String Bean Casserole

2 cans whole String Beans- Drained (Reserve juice)
1 piece Bacon
1/4 tsp. salt
Saute the above for 5-10 minutes

Sauce
6 Tbsps. flour
8 Tbsps butter
1 cup bean juice
1 1/2 cup milk
1 tsp. cracked pepper
2 dashes of tabasco
2 tsp. meiyen
2 tsp. dill
salt

Make sauce, add beans, cover with bread crumbs and dots of butter. Bake at 350 for approx 15-20 minutes until golden brown. Make day before and warm to bubbling before serving.

Esther Brautigam

Baked Cajun Cabbage

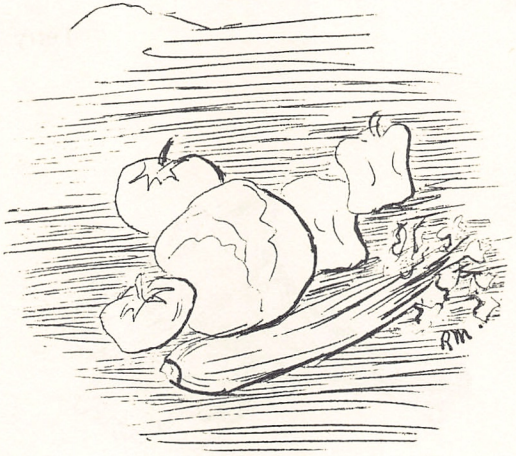
1 large head of cabbage
1 cup chopped onion
1 cup chopped celery
1 cup chopped green pepper

Cheese sauce--
1/2 cup butter
4 Tbsps. flour
1 1/2 cup milk
Salt
cayenne pepper to taste
1/2 lb. cheddar cheese,shredded

Topping
1 cup chopped green onions
1/4 cup seasoned Italian bread crumbs

Remove outer leaves from cabbage. Cut into bite size sections,removing heart. Boil about 10 minutes,uncovered, until crisp tender. Drain, set aside. In seperate saucepan, combine butter and flour, blending well over medium heat. Add onions, celery, pepper, salt and cayenne pepper. Saute for 10 minutes, add milk, blending well over low heat until creamy. Add cheese. stir until smooth . Place cabbage in 2 quart casserole; top with seasoned cheese sauce Sprinkle with green onions and bread crumbs. Bake at 350 for about 30 minutes. Yield: 6 servings.

Pat Burnett



Broccoli Casserole with Chicken or Ham

1 (10 oz) pkg frozen broccoli
1 (6 oz) pkg Rice-A Roni Fried Rice with almonds
1 (19 oz) Campbells Chunky Creamy Chicken with mushrooms
1 cup (4 oz) Sharp Cheddar Cheese Shredded
1 cup of chopped ham or chicken

Cook Rice-A-Roni as directed on package. Use only 1/2 of flavor packet. Stir in soup, cheese, ham or cooked chicken, and optional 1/4 cup slivered almonds. Turn into a 1 1/2 - 2 quart casserole dish. Add thawed broccoli. Cover with cheese. Bake at 350 for 30 to 35 minutes. Yields 4 to 6 servings.

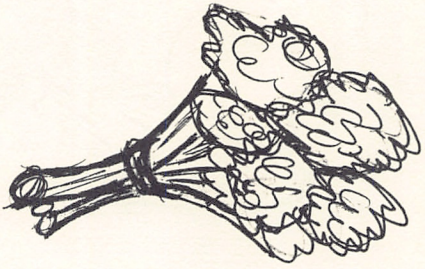
Jean Pearce

Rice and Broccoli

Cook 1 cup minute rice as directed. Cook 1 pkg. frozen chopped broccoli (10 oz box). Saute: 2 Tbsp chopped onion and 2 Tbsp chopped celery.

Add all to rice with 1 (8 oz) jar cheese whiz and 1 (10 oz) can cr. of mushroom soup, undiluted. Put all in a 9x9 pan or 11x7 pan and bake at 350 for 30 minutes.

Terry Gregoire



Broccoli Casserole with Almonds

1 lg onion, chopped
1/2 stick butter
3 pkg chopped broccoli
2 cans mushroom soup
1 1/2 pkg garlic cheese
1 tsp MSG
1 cup mushrooms, sliced
1/2 cup chopped, blanched almonds (save some to garnish)

Saute onions in butter until clear. Add broccoli and cook until tender. Add the rest of the ingredients and blend. Pour in a large casserole. Sprinkle top with a few almonds. Use 3 quart or larger casserole. Bake at 300 until bubbly (uncovered) approximately 25-30 minutes.

Barbara Clinton

Cheese Broccoli Casserole

8 oz cheese whiz
1/4 cup chopped onion
4 Tbsps butter
2 Tbsps flour
1 pkg chopped broccoli (not precooked)
1/2 cup water
1/2 tsp soda
3 eggs
Soda Cracker Crumbs

Saute onion in butter, stir in four then add cold water. Slowly cook over low heat until thick. Blend in cheese whiz and Thawed broccoli, add soda - don't salt, add beaten eggs. Put in greased 1 1/2 quart casserole. Cover with crumbs and dot with butter. Bake at 350 for 1/2 hour.

Juliana Ward

Broccoli and Two Cheese Casserole

2 sm pkgs frozen broccoli
or 2 1/2 lbs fresh chopped
16 oz carton cottage cheese
2 1/2 cups grated cheese
(swiss or sharp cheddar)
3 eggs - beaten
2 Tbsps flour
1/4 lb melted butter
Garlic Salt, Pepper to Taste

Combine all ingredients, pour into greased 2 quart casserole. Bake at 325 degrees for 1 hour. Makes 8 -10 servings.

Kelly Smith

Broccoli Casserole with Herb Stuffing

1 pkg (8 oz) herb-seasoned
stuffing mix
1 can cr. of mushroom soup
1 can cr. of celery soup
1 can cr. of chicken soup
1 onion cut fine
1 cups chopped celery
1/2 cup grated cheddar
3 (10 oz) pkgs frozen chopped
broccoli, lightly cooked
and drained

Mix all ingredients and put into a large baking dish. cover with foil and bake 25 minutes at 350 degrees and then uncover and bake another 10 minutes.

Terry Gregorie

Broccoli Casserole

2 pkgs (10 oz) broccoli, chopped, cooked & drained
1/2 cup mayonnaise
1/2 cup grated sharp cheese
1 can cream of mushroom soup
1 Tbsp lemon juice
1/4 cup silvered almonds
1 cup crushed cheese crackers

Arrange broccoli in buttered casserole, mix soup, mayonnaise, lemon juice and cheese. Spoon over broccoli, top with crackers and nuts. Bake uncovered in 1 1/2 quart casserole for 20 minutes at 350.

Pat Krause

Brussel Sprouts Souffle

1/4 cup margarine
1/4 cup flour
1/2 tsp salt
1 cup milk

Cook above ingredients, stirring constantly until it thickens. Beat 4 egg yolks until thick and lemon colored. Blend some of hot mixture with egg yolks. Return to hot mixture and stir. Add 1 cup shredded cheddar cheese and 10 oz frozen brussel sprouts (cooked, drained and finely chopped). Remove from heat (can make all this day or so before serving). Then when ready to serve, whip egg whites until stiff but not dry. Fold into mixture and turn into greased 2 quart casserole. Bake 350 for 40 minutes. Serves 4 to 6.

Betty Cuddy

Marinated Carrots

6 cups small chunk carrots, cook and cool
Mix and pour over carrots:

1 med onion, diced
1 sm green pepper, diced
1/2 cup salad oil
1 can tomato soup
1 cup sugar
3/4 cup vinegar
1 tsp each, prepared mustard, Worcestershire, salt & pepper

Let set 24 hours. Keeps up to 2 weeks.

Pat Fleetwood

Dilled Baby Carrots with Brown Sugar

5 to 6 baby carrots per person
1 qt boiling water plus
1 Tbsp salt
1 Tbsp butter
1 Tbsp oil
2 Tbsps chopped dill
4 Tbsps brown sugar

Wash and scrape the carrots. They should be 2 1/2" to 3" long and about 1/2" in diameter. Plunge the carrots into boiling water (salted), boil 5 to 6 minutes, discard water, cover the pot, keep carrots warm.

Melt butter and oil in a heavy skillet. Add carrots and half the dill. After turning carrots so they are coated with butter, sprinkle on brown sugar. When the sugar starts to melt, gently shake the pan back and forth and turn the carrots with a spatula until they are evenly coated. Just before serving, sprinkle the rest of the dill over the carrots.

Sonia Kelley

Baked Chilies Rellenos

6 eggs, separated
1 Tbsp flour
1 can (4 oz) green Chilies seeded and rinsed
1/2 lb cheddar cheese or jack, sliced
Canned or bottle green chili salsa or hot Mexican sauce (opt)
Salt & pepper to taste

Beat egg whites until stiff. Mix flour, salt & pepper with yolks. Fold in white and pour 1/2 of mixture into greased 9x13x2 baking dish. Slit each chile lengthwise down one side and lay flat on batter, cover with cheese slices. Pour over the rest of batter. Bake 25 minutes in 325 oven. Cut in 3" squares and serve with hot sauce, if desired. Serves 4.

Barbara Wilkins

Eggplant

Eggplant - Slice 1/4 inch thick - peel. Spread both sides with best food mayonnaise. Roll in Potato Buds. Place in shallow pan. Bake in 350 oven for 1/2 hour.

Bettie Peck

Marinated Mushrooms and Vegetables

2/3 cup vinegar
2/3 cup olive oil
1/4 cup chopped onion
2 cloves garlic, minced
1 tsp sugar
1 tsp dried basil, crushed
1 tsp dried oregano, crushed
8 ozs fresh mushrooms, (halved or quartered)
16 oz can whole carrots, drained
14 oz can artichoke hearts (drained & halved)
1 cup pitted ripe olives, halved
1 cup sliced celery
16 oz can green beans

In saucepan combine the vinegar, oil, onion, garlic, 1 tsp salt, sugar, basil, oregano, and 1/4 tsp pepper. Bring to boiling. Simmer, uncovered for 10 minutes. In bowl combine remaining ingredients. Pour hot marinade over vegetables; stir to coat. Cover: chill several hours, stirring occasionally. Drain vegetables; serve in a lettuce-lined bowl, if desired. Makes 8 cups

Dorothy Hardisty

Slow-Cooked Onions

Melt 3 tablespoons butter or margarine in a 10 to 12 inch frying pan: add 4 large sliced onions, separated into rings. Cook over moderate heat for about 30 minutes, stirring occasionally at first and more frequently as rings begin to develop a golden color. The onions should not show signs of browning for at least 15 minutes: if they do, reduce heat.

When onions are generally a light gold and a few bits are browned, remove from heat. Serve onions hot, or chill, covered, for 3 or 4 days, and reheat as needed. To reheat, put the amount you need in a small pan and heat, stirring. Makes about 1 1/2 cups.

Barbara Zipkin

Marinated Onions

Slice enough onions to fill a large bowl. Pour 1 cup vinegar and 1 cup white sugar over onions.

Shake or stir well, and let stand for 24 hours. Drain. Add 1 cup mayonnaise and 1 tsp celery seed. Stir well.

Marjorie Learned

Hominy Souffle

3/4 cup Hominy Grits (quick cooking)
3 cups boiling water
1/2 lb strong cheddar cheeses, grated
3/4 stick margarine or 6 Tbsps margarine
1 tsp salt
2 eggs beaten
Few drops tabasco

Cook Hominy Grits and water until done about 5 minutes. Then add the rest of the ingredients and pour into greased 1 1/2 quart casserole. Sprinkle with paprika. Bake at 350 for 75 minutes.

Betty Peck

Garlic Cheese Potatoes

3 pounds frozen hashbrowns
2 sticks butter
2 rolls Kraft garlic cheese rolls
1 cup grated cheddar cheese
1 pint half and half.

Place hashbrowns in a 9x13 baking dish. In a saucepan melt butter and cheeses. Stir in half and half. Pour over potatoes. Let stand at room temperature 1 hour. Bake at 350 degrees for 1 hour. Serves 12. Quick, good and always many request for the recipe.

Sylvia Carlisle

Gourmet Scalloped Potatoes

1 lb potatoes, pared and sliced
1/4 lb Gruyere cheese,sliced
1 lb onions, peeled and sliced thin
Salt and pepper
1/2 cup boullion or consomme
1/2 cup bread crumbs
4 Tbsps melted butter

Heat oven to 350. Grease a 2 quart casserole. Arrange a layer of sliced potatoes in casserole, a layer of sliced cheese, and a layer of onions. Salt and pepper. Repeat layers until dish is full. Press down, pour boullion over all. Sprinkle with bread crumbs and melted butter. Cover with a piece of buttered wax paper cut to fit the top of the casserole. Bake 20 minutes. Remove wax paper and cook until the potatoes are done and browned approximately 40 minutes. (I use about a cup of boullion instead of 1/2 cup In fact, I've used 1 can in this recipe. Consomme is good, too, but a bit stronger. 1/2 tsp French's mustard gives it a zip, if desired.)

Sheila R. Erwin

Holiday Mashed Potatoes

9-10 potatoes
8 oz pkg cream cheese
1/4 cup sour Cream
Salt & Pepper
Soft Butter
Paprika

Cut Peeled potatoes into pieces. Cook. Drain when done. Beat sour cream and cream cheese together. Beat into hot potatoes until soft and fluffy. Add more sour cream if necessary. Season to taste. Spoon into greased casserole. Brush top with melted butter. When ready to serve, bake at 300 for 30 to 40 minutes. This is an excellent dish for Holiday dinners, as it can be prepared ahead of item.

Esther Beautyjam

Tater-Tot Hot Dish

1 or 1 1/2 lbs raw ground meat. Pat into bottom of 8x13 baking dish. Pour over this 2 cans mushroom soup undiluted. (Combination mushroom and chicken-if you wish). Sprinkle 1 lb Tater Tots over the top. Bake 1 to 1 1/4 hours at 350.

Norma J. Hoyt

Swiss Cheese Potato Casserole

4 lg Potatoes, grated coarsely
1/2 tsp pepper
2 tsp salt (1 reg & 1 seasoned)
Dash Nutmeg
1/2 tsp garlic powder
1 tsp Fruit Fresh (to prevent darkening of potatoes)
1 egg, slightly beaten
2 cups milk
1 cup Swiss cheese (grated coarsely)
2 Tbsps butter

Grease large casserole dish well with butter. Mix well the Egg, milk and seasonings. Pour over potatoes and mix well together with 3/4 cup cheese. Pour into casserole, sprinkle with remaining cheese and dot with 2 Tbsp butter. Bake 1 1/4 to 1 1/2 hours at 350 in a 13x9 casserole.

LaJuana Streiff

O'Brian Potatoes

1 bag O'Brian Potatoes
1 Box Knorr Mushroom Soup
3/4 lb grated cheese
1 1/2 cups milk
Salt & pepper

Mix all ingredients and put in 9x13 baking dish. Dot with butter. Bake at 350 for 45 minutes. Serves 6-8. Excellent with fish.

Carolyn Walters

Potatoes O'Brien

1 bag potatoes O'Brien (large)
1 can cr. of celery soup
1 can cr. of potato soup
1 pint sour cream
Parsley and Paprika

Slightly defrost potatoes O'Brien. Add ingredients and fold in sour cream. Sprinkle with parsley and paprika. Bake at 325 for 90 minutes (Uncovered). Can go for 2 hours. Bake in 8x12 pan or 9x13 pan.

Joan Smart

Swedish Browned Potatoes

Peel medium sized baking potatoes (allow 1 per serving) and cut almost through potatoes, cross-wise, and making slice about 1/8" thick. Brush with melted butter. Place in shallow baking pan and bake at 325 oven for 1 1/2 hours or until tender.

Bethe Peck

Spinach Italino

Melt 2 Tbsps butter in large skillet with cover. Brown 1 lb ground beef (I use more) and 1 medium chopped onion. Add 1 (2 oz) can mushroom stems and pieces, drained. 2 tsp garlic salt & 1 tsp basil and 1 Tbsp MSG. Add 2 pkgs (12 oz each) frozen chopped spinach, thawed, and mix all together.

Make a cream sauce by melting 1/4 cup margarine in medium sauce pan. Add 1/4 cup flour and 1/2 tsp salt. Gradually add 2 cups milk, stirring constantly for 5 minutes until sauce thickens. Add sauce to ingredients in skillet and mix well. Top with 2 cups Monterey jack cheese (shredded). Bake at 350 for 30 minutes. Serves 5 to 6.

Betty Cuddy

Yum-Yum Spuds

2 lbs frozen hash browns
1/2 cup melted margarine
1 tsp salt
1/2 tsp pepper
2 Tbsps dried minced onions
1 can cream chicken soup
1 pt sour cream
2 cups grated American cheese
1/4 cup margarine
2 cups crushed corn flakes

Thaw hash browns. Mix first eight ingredients and put in 9x13 inch buttered casserole. Put 1/4 cup margarine and corn flakes on top. Bake for 45 minutes to 1 hour at 350.

What's nice about this recipe is that I cut it into the size portions that I need and freeze them in tupperware containers. Seems I'm always in a hurry, so I take a container out, zap it into the microwave. Delicious and hot

Kay Linton
1978-80 Alaska Federation of Women's Club President

Spinach Souffle

2 pts cottage cheese
6 eggs beaten
1/2 lb cheddar cheese, shredded
1/4 lb margarine, melted
1 pkg frozen chopped spinach
6 Tbsp. flour

Mix together, put in casserole. Bake at 350 for 1 hour. Serves 8-10. This may be halved and still used with whole pkg of spinach.

Teddy Cartwright

Spinach with Shrimp Sauce

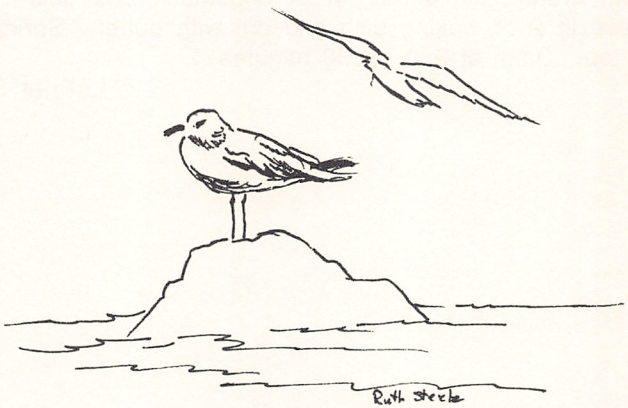
2 lbs fresh or frozen spinach
3 Tbsps flour
3 Tbsps butter
3 eggs beaten
1 small onion-grated
Juice of 1 lemon
Salt & pepper to taste
3 stiff beaten egg whites
Cocktail shrimp-approx 1 cup
Cheddar Cheese-1 cup grated

Thaw spinach - add flour blended with butter, add egg yolks, onion, lemon juice, salt and pepper. Fold in egg whites.

Pour into 10" well-greased ring mold. Set in shallow pan, pour hot water in pan 1" deep. Bake 350 for 30-40 minutes or until mix doesn't adhere to knife.

Make white sauce - 2 Tbsp butter, 2 Tbsp flour, 1/4 tsp salt, 1 cup milk. When thick, add shrimp (cocktail type) and grated cheddar cheese. Unmold spinach and fill center with shrimp mixture.

Ina Bessel



Squash Delight

2 lb yellow squash,sliced
3/4 stick butter
1/2 cup chopped onion
1/2 cup bell pepper
1/2 cup grated cheese
1/2 cup Water Chestnuts, sliced
1 cup salad oil or mayonnaise
1 rounded tsp sugar
1 beaten egg
Cayenne pepper

Cook, drain and mash squash. Add other ingredients, mix well and pour into buttered casserole dish. Crumble 15-20 Ritz crackers over top. Dot with butter. Use 1 1/2 qt casserole. Bake at 350 for 30 minutes or until done.

Nancy Blacic

Creamy Squash Casserole

1 1/2 lb yellow squash sliced
3/4 cup grated sharp cheddar
1 cup sour cream
1 medium onion, finely chopped
4 oz of buttered salted bread crumbs
4 oz pimentos, drained & sliced
8 1/2 oz raw scraped Jerusalem artichokes (or sliced water chestnuts)
1 stick butter

Cook the squash in salt water until tender and drain well. Mix squash, cheese, sour cream, pimientos, water chestnuts, and onions, stirring gently. Place in 2 qt. baking dish and dot with butter. Sprinkle bread crumbs on top. Bake at 350 for 30 minutes.

LePriel Stephan

Italian Zucchini Pie

Cook and stir 4 cups thinly sliced zucchini and 1 cup chopped onion in 1/4 to 1/2 cup margarine for 10 minutes. Stir in 1/2 cup "fresh" chopped parsley or 2 Tbsp parsley flakes, 1/2 tsp salt, 1/2 tsp pepper, 1/4 tsp garlic powder, 1/4 tsp basil, 1/4 tsp oregano leaves. Combine 2 beaten eggs and 8 oz (2 cups) shredded Mozzarella Cheese or Medium Cheddar or Sharp cheddar. Stir in Zucchini.

Separate 8 oz can Pillsbury Refrigerated Quick Crescent dinner Rolls into 8 triangles. Place in ungreased 10" pie pan; press over bottom and up sides to form crust. spread crust with 2 tsp mustard. Pour vegetable mixture into crust.

Bake in preheated 375 oven for 18-20 minutes or until center is set. (Cover crust with foil during last 10 minutes of baking) Let stand 10 minutes before serving. Makes 6 servings.

Tip: For 12 x 8 baking dish, separate dough into 2 long rectangles; press over bottom and 1" up sides to form crust.

Harold Hardesty

Squash Supreme

4 cups cooked and mashed crookneck yellow squash
2 Tbsp grated onion
1/2 cup grated carrots
1 cup seasoned stuffing mix
1 cup cream of chicken soup
Dash of pepper
1 cup grated cheddar cheese

Mix above ingredients together. In the bottom of a buttered casserole dish sprinkle 1 cup seasoned stuffed mix and top with the squash mixture. sprinkle with 1 cup stuffing mix and dot with butter. Cover top with 1 cup or more grated cheddar cheese. Bake in a 300 preheated oven for 30 minutes. Uses a 9x12 pan.

Given to me by Lynn Ashwarth, a niece
Mary Dobson

Vegetable Casserole

2 Zucchinis - sliced
1 tomato - sliced thin
1/2 onion (purple) sliced thin separate into rings
1 green pepper - sliced
1/2 lb fresh mushrooms-sliced
1 1/2 cups grated mozzarella

Butter 2 quart casserole dish. Layer 1/2 of zucchini on bottom, next 1/2 mushrooms, 1/2 green pepper, 1/2 cheese. Layer onions, remaining zucchini, mushrooms, green pepper and top with tomato slices. Add remaining cheese and bake at 350 until browned and bubbly.

Cindi Lake

Dilled Zucchini

2 thin (about 8 or 10") zucchini, sliced thin
2 med tomatoes,chopped
1 medium onion, chopped
1/2 cup salad oil
1 Tbsp vinegar
1/2 to 1 tsp garlic powder
1/2 tsp each: basil leaves, oregano, parsley, dill weed
Salt & Pepper to taste

Combine all ingredients. Put in closed container and let set for several hours. Will remain good for a week if refrigerated.

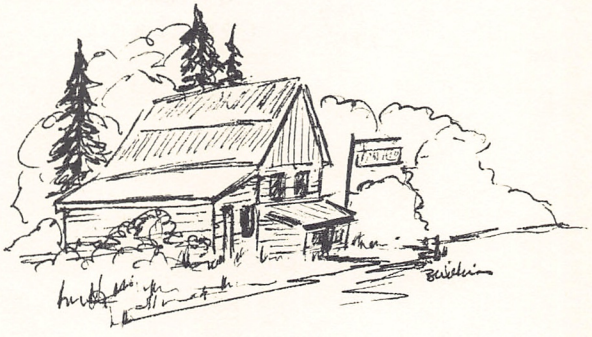
Maxine W. Johnson
borrowed from Linda Ritchey

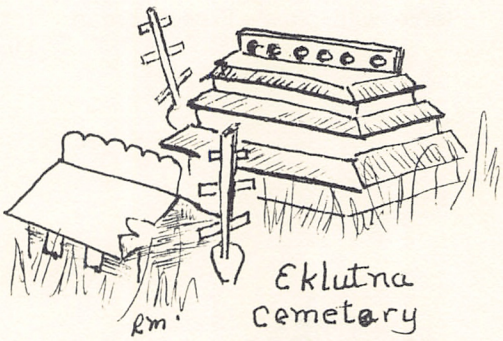
Zucchini with Polish Sausage

4 or 5 zucchini, 5 or 6" long
1 lb Polish sausage
1 pt sour cream
1/2 cup chopped fresh dill
1 tsp salt

Wash zucchini thoroughly, dry, cut off both ends and split length-wise into 4-6 pieces according to thickness. Place zucchini into pot of boiling salted water (for crisp zucchini, add 1 or 2 Tbsp vinegar to boiling water before adding zucchini) to just cover. Cover and bring to boil again and boil gently for 3 minutes. Pour off water and cool zucchini. Cut sausage a little shorter than zucchini and split lengthwise into 4 or 6 pieces. In a buttered casserole put a layer of zucchini, then a layer of sausage. Keep alternating until all zucchini and sausage are used. Evenly spread the sour cream on top. This can be done up to 24 hours before. Put casserole in preheated 325-350 oven for 15 minutes or until heated through. Sprinkle top with fresh dill. Serve with crusty French bread.

Lynne Burrell




Eklutna
cemetary

breads, rolls, coffee cakes

Yeast Breads

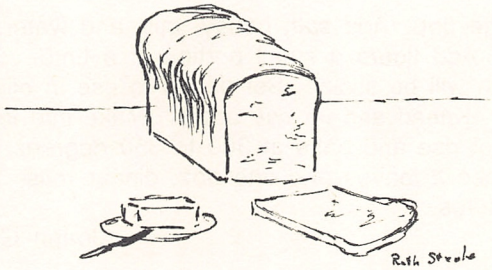
Croissant Roll

5 cups flour,divided
2 pkgs Dry Yeast-Instant Blend
1/4 cup sugar
2 tsp salt
1 cup water
3/4 cup evaporated milk
1/4 cup butter or margarine
1 egg
1 cup butter or margarine, (refrigerator temp, cut in pieces)
1 egg
1 Tbsp water

In large mixer bowl, combine 1 cup flour, yeast, sugar and salt, mix well. In saucepan, heat 1 cup water, milk and 1/4 cup butter until warm (120-130 degrees; butter does not need to melt). Add to flour mixture. Add 1 egg. Blend at low speed until moistened; beat 3 minutes at medium speed. Set aside. In large bowl, cut 1 cup firm butter into remaining 4 cups of flour until butter particles are the size of large peas. Pour yeast mixture over flour-butter mixture and fold in until all flour is moistened. Cover: refrigerate at least 2 hours.

Place dough on floured surface, knead about 6 times to release air bubbles. Divide into 4 parts. Roll each fourth to a 14 inch circle. With a sharp knife, cut into 10 pie-shape wedges. Starting with wide edge, roll each wedge toward the point. Place on ungreased cookie sheets, point side down, and curve into croissants. Cover: let rise in warm place until almost doubled, 1 to 1 1/2 hours. Brush with mixture of 1 egg beaten with 1 Tbsp water. Bake at 350 for 15 to 18 minutes until light golden brown. Cool on racks.. Makes 40 rolls

Virginia Bryant



Light Rolls

1 cup milk scalded and cooled to lukewarm (or canned milk, not scalded)
2 Tbsp shortening (rounded)
2 Tbsp sugar
1 tsp salt
1 cake or pkg yeast
1/4 cup lukewarm water
1 beaten egg
3 to 3 1/2 cups flour

Scald milk (if fresh). Add shortening, sugar, salt. Cool to lukewarm. Add yeast to water and stand until soft. Add milk mixture to yeast. Add egg and stir in flour gradually. (Will be heavy but still sticky) Cover and let rise until double or more in bulk (about 1 1/2 - 2 hours depending on room temperature). Knead enough to form one roll - only a few times. Shape into rolls and let rise on pans about 1 1/2 hours. Bake 12 to 15 minutes at 400. They'll say, "You bring the rolls..."

Dee a Colver Barry

My Bread

2 pkgs dry yeast dissolved in 1/2 cup warm water with
1 tsp honey
1/2-3/4 cup Crisco, melted
2 tsp sea salt
1/3 cup honey
2 eggs slightly beaten
1 can evaporated milk plus 1 can water
5 1/2 cups white unbleached flour
3 cups whole wheat flour or 2 cups Wheat berries ground to make a fine flour.

Melt shortening in large pot. Add salt, honey, milk and water. Cool and add eggs and yeast. Add flours a small portion at a time. Stir well with a wooden spoon. Dough will be sticky. Set dough to rise in oiled pan. Let rise to double in size. Knead and let rise again. Make into loaves and put into greased pans. Let rise and bake at 300 to 350 degrees for 30 to 35 minutes. This will make 2 loaves and one doz. dinner rolls. Bake rolls at 400 for 15 to 20 minutes.

Joann Gallagher

Yeast Rolls

These are wonderful, a family favorite given to us by my grandmother, Mabel Peterson Finch.

2 pkg yeast
1/2 cup sugar
2 tsp salt
2 cups milk
7 cups flour
3/4 to 1 cup melted shortening
3 eggs, well beaten

Dissolve yeast, sugar an salt in 2 cups warm milk. Add 3 cups flour and mix well. Let rise (covered) in a warm place until doubled in bulk. Mix in shortening and 3 well-beaten eggs and rest of flour. Let rise again and then form into rolls. Let rise again. Bake in 350 to 400 oven for 15 min.

Hints - flour board enough to prevent sticking. When cutting rolls, indent through the middles and fold over. Dip in melted butter before folding.

Ida L. Daily

Party Rolls (Steinbeck House)

Mix together:
6 cups Flour
2 Packages yeast

On stove, bring to a boil:
1 cup warm water
1/2 cup margarine
1/2 cup shortening
Add:
1 cup sugar
1/2 tsp. salt
1 cup cold water
2 eggs, well beaten.

Add this to flour and yeast. (can be beaten with mixer). May be refrigerated overnight and rolled out next morning or may be made about 4 hours before rolling same day. Also may be frozen. Let it raise in warm room. Divide into 3 parts . Roll each into a circle, about 1/2" thick. Cut into triangles . Roll up from wide end and curve slightly; place on greased sheet . Bake at 325-350 degrees (5 to 8 minutes or to light brown)

Virginia Bryant

Pull-Aparts

1 pkg Rhodes frozen dinner rolls
1 small pkg. Butterscotch pudding mix (not instant)
1/2 cup butter
1/2 cup brown sugar
1/2 cup nuts

Grease bundt pan, put little frozen balls along bottom of pan. Sprinkle dry box of butterscotch pudding over frozen balls. Melt butter and brown sugar together, pour over the rolls. Sprinkle with nuts. Cover with plastic wrap. Set on counter overnight. Next morning take off wrap. Bake at 350 for 30 to 40 minutes. Turn out on platter.

Wanda Jack

Hot Herb Loaf

1 loaf French bread
1/2 cup butter
1 Tbsp mixed herbs (basil, tarragon, oregano)
Squeeze of lemon juice
Black pepper
1 clove of garlic, crushed

Cream the butter with the herbs, lemon juice, seasoning, and garlic. Cut the bread into even, slanting slices about 1/2 inch thick almost but not quite through the base of the loaf. Spread each slice generously with butter mixture. Spread any remaining butter over top and sides of loaf and wrap in foil. Bake in a hot oven (425) for 10 minutes. Reduce oven heat to 400, open foil and bake bread 5 to 8 minutes longer or until it is brown and crisp.

Mrs. Lawrence J. Thomas

Muffins

Apple Muffins

3/4 cup milk
1/2 cup chopped apple
1 egg
1/4 cup honey
1 cup uncooked oats
1 cup flour
1/2 cup chopped nuts
1 cup brown sugar
1 Tbsp baking powder
1 tsp cinnamon

Mix all ingredients until just moistened. Fill greased muffin cup 2/3 full. Bake at 400 for 15 to 20 minutes or until brown.

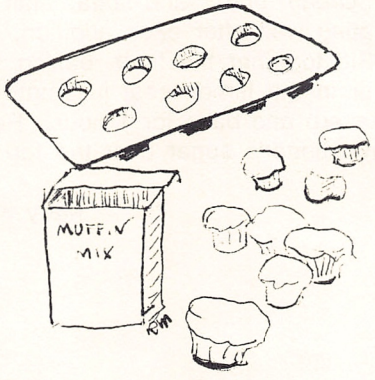
Betty Thielson

8 Week Bran Muffins

1 cup shortening
2 1/2 cups sugar
4 eggs
5 cups flour
1 qt buttermilk
5 tsp soda
1 1/2 tsp salt
6 cups All Bran
2 cups boiling water
1/2 lb raisins or dates

Mix All Bran and boiling water in a huge bowl. Cream shortening and sugar. Add eggs, liquids, dry ingredients and fruit. Bake at 400 for 20 minutes. Keeps 8 weeks in covered container in the refrigerator.

Gigi Copland



Sweet Breads

Banana Nut Bread

3/4 cup butter or margarine
1 cup sugar
1 1/2 cup mashed bananas (3)
2 eggs, well-beaten
1 tsp vanilla
2 cups sifted flour
1 tsp baking soda
3/4 tsp salt
1/2 cup buttermilk or sour milk
3/4 cup chopped walnuts

Cream butter and sugar. Blend in bananas, eggs and vanilla. Sift flour, baking soda and salt together. Add to banana mixture alternating with buttermilk. Mix thoroughly. Add nuts and mix again. Pour into greased and floured pans. Bake at 325 for 1 1/4 hours or until done. Makes 2 small loaves or 1 large.

Jan Locker

Banana Lemon Tea Bread

2/3 cup butter
2 Whole eggs
6 Tbsp lemon juice
1 tsp baking soda
1 Tbsp Grated lemon zest
Confectioner's sugar
1 cup sugar
3 ripe bananas (mashed)
2 cups sifted flour
1 tsp salt
Chopped nuts (optional)

Preheat oven to 350. Cream butter and sugar until fluffy. Beat in the eggs, one at a time, beating well after each addition. Blend in the bananas and lemon juice. Sift together the flour, baking soda, and salt into the banana mixture. Stir in the lemon zest just until blended. Pour into a standard loaf pan (greased) and bake for 1 hour. Remove baked loaf from pan and cool. Sift confectioner's sugar over the top when cooled.

Mary Kay Arthaud

Cherry Pecan Bread

3/4 cup sugar
1/2 cup butter
2 eggs
2 cups flour
1 tsp baking soda
1/2 tsp salt
1 cup buttermilk
1 cup chopped pecans
10 oz jar maraschino cherries (drained & chopped)
1 tsp vanilla

Cream together sugar, butter, eggs until light and fluffy. Sift together, flour, soda, salt. Add to creamed mixture with buttermilk and beat until blended. Stir in nuts, cherries, and vanilla. Pour batter into greased 9 x 5 loaf pan. Bake 55-60 minutes at 350. Cool, remove from pan, glaze with sugar icing.

Juliana Wold

Swedish Apricot Loaf

3 cups all-purpose flour
1 tsp salt
3 tsps baking powder
1/2 tsp cinnamon
2/3 cup shortening
1 cup brown sugar, packed
2 large eggs, beaten
1 3/4 cups milk
1 3/4 cups cooked chopped apricots

Sift the dry ingredients together, Cream the shortening and sugar, and add the beaten eggs and milk. Stir in the apricots and dry ingredients. Bake in 2 greased loaf pans for about 1 1/4 hours at 350.

TO PACKAGE: Weave colored ribbons through a mesh orange bag (the kind you get from the grocer). Wrap the loaves of bread in foil. Carry in the gypsy bag. Amusing--and inexpensive!

Barbara Franklin

Alaska Cranberry-Nut Bread

2 1/2 cups all-purpose flour
1 cup sugar
2 tsp baking powder
1/2 tsp baking soda
1/4 tsp salt
1/2 cup chopped nuts
2 tsps coarsely grated orange rind
3/4 cup orange juice
1/2 cup mayonnaise
2 eggs
1 1/2 cups lowbush cranberries
2 Tbsp sugar
1 tsp finely grated orange rind

Preheat oven to 350. Grease and flour 9x5x3 inch loaf pan. Combine flour with sugar, baking powder, baking soda, salt, nuts, and orange rind. In small bowl combine juice, mayonnaise and eggs; beat until blended. Stir egg mixture into dry ingredients. Fold in cranberries. Pour into loaf pan. Combine 2 Tbsp of sugar with tsp grated orange rind; sprinkle over top of loaf. Bake 60 to 70 minutes or until tests done. Cover with foil for the last 10 minutes to prevent excessive browning. Remove from pan and cool on wire rack. Wrap in foil and refrigerate. Yields one loaf.

Jean Pearce

Pineapple Bread

1 cup crushed pineapple
1/2 cup raisins
1 cup sifted flour
2 tsp baking powder
1/2 tsp salt
1/4 tsp baking soda
3/4 cup chopped walnuts
3/4 cup unsifted whole wheat flour or wheat germ
3/4 cup brown sugar packed
3 Tbsp soft butter or margarine
2 eggs

Mix undrained pineapple and raisins; set aside. Sift next 4 ingredients onto paper; add walnuts and whole wheat flour. In mixing bowl, combine sugar, butter, eggs; beat well. Stir in half flour mixture, then pineapple and raisins, then rest of flour, beating just until blended each time. Spoon into greased 9x5x3 loaf pan. Mix 2 Tbsp sugar and 1/2 tsp cinnamon; sprinkle on top. Bake in 350 oven 1 hour or until done.

Beth J. Weckel

Cranberry Orange Bread

2 cups sifted flour
3/4 cup sugar
3 tsp baking powder
3/4 tsp salt
1/2 tsp nutmeg
Grated rind of 1 orange
3/4 cup orange juice
1 egg slightly beaten
2 Tbsp salad oil
1 cup cranberries (chopped)
(if wild, leave whole)

Sift dry ingredients into bowl. Add orange rind, mix. Combine orange juice, egg and salad oil Add to dry ingredients. Stirring just until flour is moistened. Fold in cranberries. Spread in greased 9x5x3 pan. Bake 350 for 60 to 70 minutes (I use 12 oz juice cans or small muffin tins).

Serve with orange honey butter: 1/2 cup margarine softened, add 2 Tbsp honey & 1 tsp grated orange rind, 1/2 tsp coriander and ginger. Mix well.

Fruit-Nut Loaf

Ursula J. Veatch

1 cup brown sugar,packed
1 cup water
1 cup cut-up dried fruit (apples, dates, apricots, figs, prunes or raisins)
1/2 cup copped nuts
1 Tbsp butter or margarine
1/2 tsp salt
1 tsp soda
1 egg, beaten
2 cups sifted all-purpose flour

In saucepan mix together first 6 ingredients; stir over medium heat until butter melts. Set aside. When cooled, stir in soda, then beaten egg, then flour. Bake in greased 9x5x3 loaf pan at 350 about 1 hour. Cool on rack.

Ruth Schwantes

Lemon Loaf

1 cup sugar
3/4 cup butter or margarine
2 eggs
Grated rind of 1 lemon
1/2 cup chopped nuts
1/2 cup milk
1 1/2 cup flour
1/4 tsp salt
1 tsp baking powder

Cream sugar, butter and eggs together. Then add the rest of the ingredients. Beat until well blended. Bake at 350 for 45 minutes to 1 hour. While baking loaf, mix 1/2 cup sugar, juice of 1 lemon. Beat until sugar melts. Turn out hot loaf and spoon the lemon-sugar mixture over it. Instead I loosen the loaf from edges of the pan and spoon mixture over top it runs down sides of pan and soaks in.

Wanda Jack

Glazed Lemon-Nut Bread

1/4 cup butter or margarine
3/4 cup sugar
2 eggs
2 tsp grated lemon peel
2 cups sifted flour
2 1/2 tsp baking powder
1 tsp salt
3/4 cup milk
1/2 cup chopped nuts
2 tsp lemon juice
2 Tbsp sugar

Cream together butter and 3/4 cup sugar until fluffy. Add eggs and lemon peel, beat well. Sift together flour, baking powder and salt, add to creamed mixture alternately with milk, beat until smooth after each addition. Stir in nuts. Pour into greased loaf pan. Bake at 350 for 50-55 minutes. Let cool 10 minutes, spoon mixture of lemon juice and the 2 Tbsp sugar over top. Remove from pan and cool.

Virginia Bryant

My Mother's Nut Bread

In a mixing bowl beat together by hand or with mixer the following:

1 cup light brown sugar
1/2 cup granulated white sugar
2 eggs
1/2 tsp salt
1 3/4 cup milk

Mix and add to the liquid ingredients:

2 cups of sifted white flour
1/2 tsp salt
1 cup of chopped walnuts
7 tsp baking powder

Then add:

1 Tbsp vanilla

Pour all of the ingredients into a well greased and floured loaf pan 8 1/2 x 4 1/2 x 2 1/2. Bake in 350 oven for 1/2 hr to 45 minutes until top is nicely browned. Cool on a cake rack before cutting.

Katharine C. Crittenden

Santa's Orange Snack Loaf

Place in measuring cup:

Pulp and juice from 2 medium oranges.

Add warm water to make 1 cup liquid. Put orange rinds through fine food chopper and add to juice in a mixing bowl.

Then add:

2 Tbsp melted shortening
1 egg, beaten
3/4 cup sugar

Sift into mixture:

2 cups sifted flour
1/2 tsp salt
1 1/2 tsp baking powder
1/2 tsp baking soda

Add:

1/2 cup broken nut meats

Stir only until well mixed. Bake in greased loaf pan in moderate oven at 350 for 1 hour and 10 minutes. Yield 1 loaf.

Mrs. Blackburn

Coffee Cake

Cherry-Go-Rounds

1 cup milk scalded
Stir in:
1/2 cup sugar
1/2 cup margarine
1 tsp salt
Let mixture stand until lukewarm.

Dissolve 1 pkg of dry yeast in 1/4 cup very warm water. Add milk mixture, 1 egg, 2 cups unsifted flour. Beat until smooth. Add 2 more cups unsifted flour to make stiff batter. Pop into refrigerator covered tightly with aluminum foil. Two hours later (or any time within the next two days) you can bake it.

Cherry filling:
Blend 1/2 cup each of brown sugar, flour, chopped pecans. Roll dough into two 14 x 7 oblongs. Spread with 1 1/2 cups drained red tart pitted cherries and sugar mixture.

Roll up and seal edges. Form into two rings on greased baking sheets (sealed edges down). Cut 2/3 through rings at 1: intervals. Twist each section sideways. Cover let rise in warm place until doubled. Bake at 375 about 25 minutes. Top with confectioners sugar icing while warm. Can be frozen.

Gooey Butter Coffee Cake

Evangeline Landers

16 oz. box pound cake mix
4 eggs
1/2 cup butter melted
16 oz. box powdered sugar
8 ounce pkg cream cheese, soft
1 1/2 Tbsp vanilla extract

Preheat oven to 300 degrees. Combine cake mix, 2 eggs and the butter. Pour into a well-greased 8x12 inch baking pan. Reserve 2 Tbsp of sugar. Combine cream cheese, vanilla, remaining eggs and sugar, mix well. Spread over batter. Bake 15 minutes. Remove from oven, sprinkle reserved sugar on top. Return to oven, continue to bake for 25 minutes. Serve warm or cool on rack. 10 to 12 servings.

Cynthia Dorrell

Orange Butter Coffee Cake

1 packet active dry yeast
1/4 cup warm water
1 cup sugar
1 tsp salt
2 eggs
1/2 cup dairy sour cream
1/4 cup butter, melted
2 3/4 to 3 cups flour
1 cup coconut, toasted
2 Tbsp grated orange rind

Soften yeast in warm water in mixing bowl. Stir in 1/4 cup sugar, salt, eggs, sour cream and 6 Tbsp butter. Gradually add flour to form a stiff dough, beating well after each addition. For first additions of flour, use mixer on medium speed. Cover: let rise in warm place 85 to 90 degrees, until light and doubled, about 2 hours. Combine 3/4 cup sugar, 3/4 cup coconut and orange rind. Knead dough on well-floured surface about 15 times. Roll out half of dough to a 12 inch circle. Brush with 1 Tbsp melted butter. Sprinkle with half of sugar-coconut mixture. Cut into 12 wedges. Roll up, starting with wide end and rolling to a point. Repeat with remaining dough. Place rolls, point side down, in 3 rows in a well-greased 13 x 9 inch pan. Cover; let rise in warm place until light and doubled, about 1 hour. Bake at 350 for 25 to 30 minutes until golden brown. Leave in pan. Pour glaze over hot coffee cake. Sprinkle with 1/4 cup coconut. Serve warm or cold.

Orange Glaze

Combine in sauce pan 1/4 cup sugar, 1/2 cup dairy sour cream, 2 Tbsp orange juice and 1/4 cup butter. Boil 3 minutes, stirring occasionally. This was $5,000 Second Grand Prize winner in a Pillsbury Bakeoff.

Virginia Bryant

Corn bread

Corn Bread

1 1/2 cups corn meal (self-rising)
1 egg
1 small can cream style corn
8 oz carton sour cream (use only 3/4 of this carton)

Combine all ingredients and mix well. Pour into hot greased pan. Bake at 400 about 25 to 30 minutes. Serves 8.

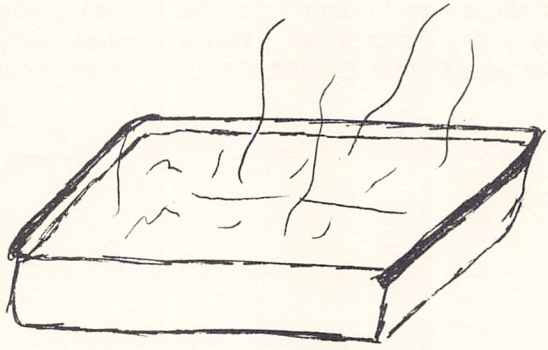
Emily Britton

Corn Fritters

1 med can cream style corn
1 cup flour
1 tsp salt
1/2 tsp pepper
1 tsp veg oil
1/2 cup milk
2 eggs, beaten
1 tsp baking powder

Mix all ingredients together and fry in a small amount of Crisco oil or vegetable spray. Serve hot. Great with maple syrup or melted butter. Serves about 8.

Jean Davis



Easy Corn Spoon Bread

8 oz carton sour cream
1 stick margarine or butter
2 eggs
8 oz can whole kernel corn (drained)
8 oz can creamed corn
8 oz package corn muffin mix

Melt margarine and put in casserole (about 2 qt) Beat eggs. Add. Add sour cream. Stir well. Add rest of ingredients. Bake uncovered in 350 oven for 35 minutes. Note: Good as a substitute for potatoes when served with ham or pork chops.

Ruth Steele

Mexican Jalapeno Cornbread

3 cups cornbread mix
3/4 cups milk
2 large eggs
1 Tbsp sugar
1 large onion
1 cup cream style corn
4 oz can green chilies,seeds removed, drained & chopped
1/4 cup pimento, drained & chopped
1 cup whole kernel corn drained
1 cup grated sharp cheddar cheese

Pour 1/2 of milk in blender jar, add cut-up onion and chop to "large" pieces, then add eggs and creme style corn, sugar and remainder of milk. Blend. Pour this mixture over the cornbread mix in medium bowl and blend until just smooth. Then carefully blend in mixture of chilies, whole kernel corn, pimento and cheese. (It is nice to reserve 1/3 cup cheese for the top of bread, adding it the last 5 minutes of baking and turning heat down). Grease baking pan (with bacon grease if available), then dust with a thin coating of regular corn meal, place in oven until light brown. Then carefully and quickly spread completed mix and bake until done, about 25 minutes.

M. Reed

Louisiana Corn Bread Stuffing

1/4 cup butter
1/4 cup finely chopped gr.onions
1/4 cup finely chopped green bell pepper
1/4 cup finely chopped celery
3 cups Herbed Buttermilk Corn Bread Crumbs (Recipe Below)
3 cups stale french bread crumbs
1/4 cup finely chopped fresh parsley
Salt and freshly ground pepper
Ground Red Pepper
1 1/2 cup chicken broth (prefer homemade)
2 eggs
1 Tbsp butter, cut in small pieces

Preheat oven to 350. Grease 2 quart baking dish. Melt 1/4 cup butter in heavy large skillet over heat. Add onion, green pepper and celery and cook until limp, stirring frequently, but not browned, about 10 minutes. Stir in crumbs, parsley, salt, red pepper, pepper. Blend chicken broth and eggs in small bowl. Add to cornbread mixture and stir until evenly moistened. Turn into prepared baking dish. Dot with 1 Tbsp butter. Bake until browned, 35 minutes.

Herb Buttermilk Cornbread

1 cup yellow cornmeal
1/2 cup all purpose flour
1 tsp salt
1 tsp baking powder
1/2 tsp baking soda
1/2 tsp thyme, crumbled
1 cup buttermilk
1 egg

Melt 1 Tbsp bacon grease in iron skillet or 8 or 9 inch square pan. Mix all ingredients together. Pour into hot skillet. Bake at 350 for 30 minutes until brown.

Nancy Black

Waffles & Pancakes

Waffles

Sift: 2 cups bread flour
2 Tbsp sugar
3/4 tsp salt
4 tsp baking powder

Mix: 3 well-beaten egg yolks
7 Tbsp melted butter
1 cup evaporated milked diluted with 1 cup water

Pour slowly into dry ingredients and beat until smooth. Fold in:
3 stiffly beaten eggs whites

Bake in hot waffle iron. This recipe is over 50 years old.

Lilian Stolt

Mom's Wholewheat Waffles

1 cup sifted wholewheat pastry flour
3 tsp baking powder
1/2 tsp soda
1/2 tsp raw sugar
2 eggs - separated
1 1/4 cups buttermilk
1/4 cup oil

Beat egg whites until stiff. Make batter of rest of ingredients and fold in egg whites. Enjoy! (Waffles have always been a Young family favorite whether for breakfast, brunch or dinner.)

Karen Young Sokolosky

Sourdough Waffles

The night before you want to make waffles, make a smooth batter of 2 cups flour, 3 Tbsp sugar, 1/2 tsp salt and 2 cups water. Stir in 1 cup of sourdough starter. Cover and let sit overnight. In morning, remove 1 cup batter for new starter and refrigerate.

To batter add 1 tsp salt, 1/4 cup cooking oil, and 2 lightly beaten eggs. Mix well and gently fold in 1 tsp soda dissolved in water. Do not stir again.

Pat Fleetwood

Soda Biscuits

2 cups all purpose flour
1/2 tsp soda
3/4 cup buttermilk
1/2 tsp salt
4 heaping Tbsp shortening

Cut shortening into the dry ingredients until size of peas. Add milk to make a soft dough. This may take a bit more milk. Turn onto floured board, knead lightly. Pat out until 1/2 inch thick and cut with floured biscuit cutter. Bake on ungreased baking sheet at 475 for 12-15 minutes. Makes 12. This recipe is from a 1943 Arm and Hammer recipe book, and I prefer using buttermilk as they are tastier.

Virginia Bryant

Cinnamon Apple Pancake

In glass pie plate or in 10" skillet mix:
1/4 cup butter
1/3 cup brown sugar
2 tsp cinnamon
Put in 425 oven for 5-8 minutes. Stir together when hot.

Peel and core and slice 2 medium apples. Add to sugar mixture. Return to oven 2 to 3 minutes. In bowl or blender mix:

4 eggs
1/2 cup flour
1/2 cup milk
Dash of salt

Slowly pour over apple-sugar mixture. Return to oven and bake 25 minutes. Serve hot or room temperature.

Lonnie Capps

Fabulous French Toast

4 slices white bread
6 Tbsp pancake mix
1/2 tsp vanilla
1 egg
6 Tbsp milk
1/4 cup honey
1/4 cup margarine

Put pancake mix, vanilla, egg, and milk in bowl. Mix until smooth. Cut bread diagonally, dip into batter. Fry in margarine until golden. Serve with honey or syrup. Serves one hungry person or two not so hungry.

Betty Appleby

Sandwiches

After Ski Hamburgers

1 lb hamburger
1 large onion chopped
Mushroom, if desired
1 can chicken gumbo soup
2 Tbsp ketchup
2 Tbsp mustard

Fry hamburger, onion and mushrooms together. Add rest of ingredients and cook together. Fill hamburger buns.

Mae Blackburn

Crab Bun Delight

A wonderful luncheon sandwich

4 hamburger buns
6 1/2 oz. can crab or fresh
2 packages cream cheese
1 tsp horseradish
1/4 cup. grated sharp cheese
1/4 tsp. tabasco sauce
1 tsp. prepared mustard
1/4 tsp. garlic salt
mayonnaise as needed to moisten mixture

Combine crab, cream cheese, cheddar cheese, horseradish, tabasco, mustard, and garlic. Mix together and add just enough mayonnaise to soften mixture. Toast hamburger buns and divide crab mixture evenly among eight halves. Spread over top and garnish with paprika. Broil until bubbly and serve while hot.

Sandy Sisco

Olive Broil (Sandwich)

1/3 lb shredded sharp cheddar cheese
2/3 lb shredded Colby cheese
1/2 cup chopped green pepper
1/2 cup chopped onion
1 Can drained mushroom pieces
1 tsp Worcestershire sauce
Dash of Tabasco
1/2 can chopped ripe olives (about 3/4 cup)
1/2 cup Miracle Whip
Salt & Pepper

Serve on rye toast. Place under broiler until bubbly. Could add 2 cups chopped cooked chicken.

Betty Cuddy

Pasties

This is a Cornish (England) recipe, pronounced to rhyme with "fast". Make pastry dough and roll out into 6 eight inch circles.

4 cups flour
3/4 cup shortening
1 tsp salt
Enough water to make dough easy to handle

Cube 1/2 lb pork
4 raw potatoes, chopped
1 cup turnips
1 lb beef
1 cup onions

Spread above on half of each dough circles. Dot with butter, add salt & pepper. Fold dough over (as a tart) moisten edges to seal. Put on baking sheet in an oven at 400 for 40 minutes. May be served hot or cold. Good for picnics. Recipe will make 6 pasties.

Ruth Marshall

Pita-wiches

8 oz can sliced pineapple-drained and cut-up
1 cup chopped ham
1 sm tart apple, chopped
1/3 cup plain yogurt
1 Tbsp honey
1/2 cup raisin
1/4 cup chopped nuts
1 Tbsp prepared mustard
Bean sprouts or lettuce

Put this mixture in pita bread cut in half.

Mrs. H.T. Marshall

Tuna Puff Sandwiches

7 oz can tuna
1/2 cup coarsely chopped olives
1/3 cup mayonnaise
1/4 cup finely chopped celery
1 Tbsp minced scallion
1 Tbsp minced parsley
1/4 tsp dried crushed savory
3 Tbsp grated parmesan cheese
2 egg whites
6 slices rye bread

Drain and flake tuna, mix in olives, mayonnaise, celery, scallion, parsley, savory and 1 Tbsp cheese. Beat egg whites until stiff, fold into tuna. Toast bread on one side under broiler. Spread untoasted sides with butter and tuna, sprinkle with 2 Tbsps cheese. Broil about 4" from heat until browned.

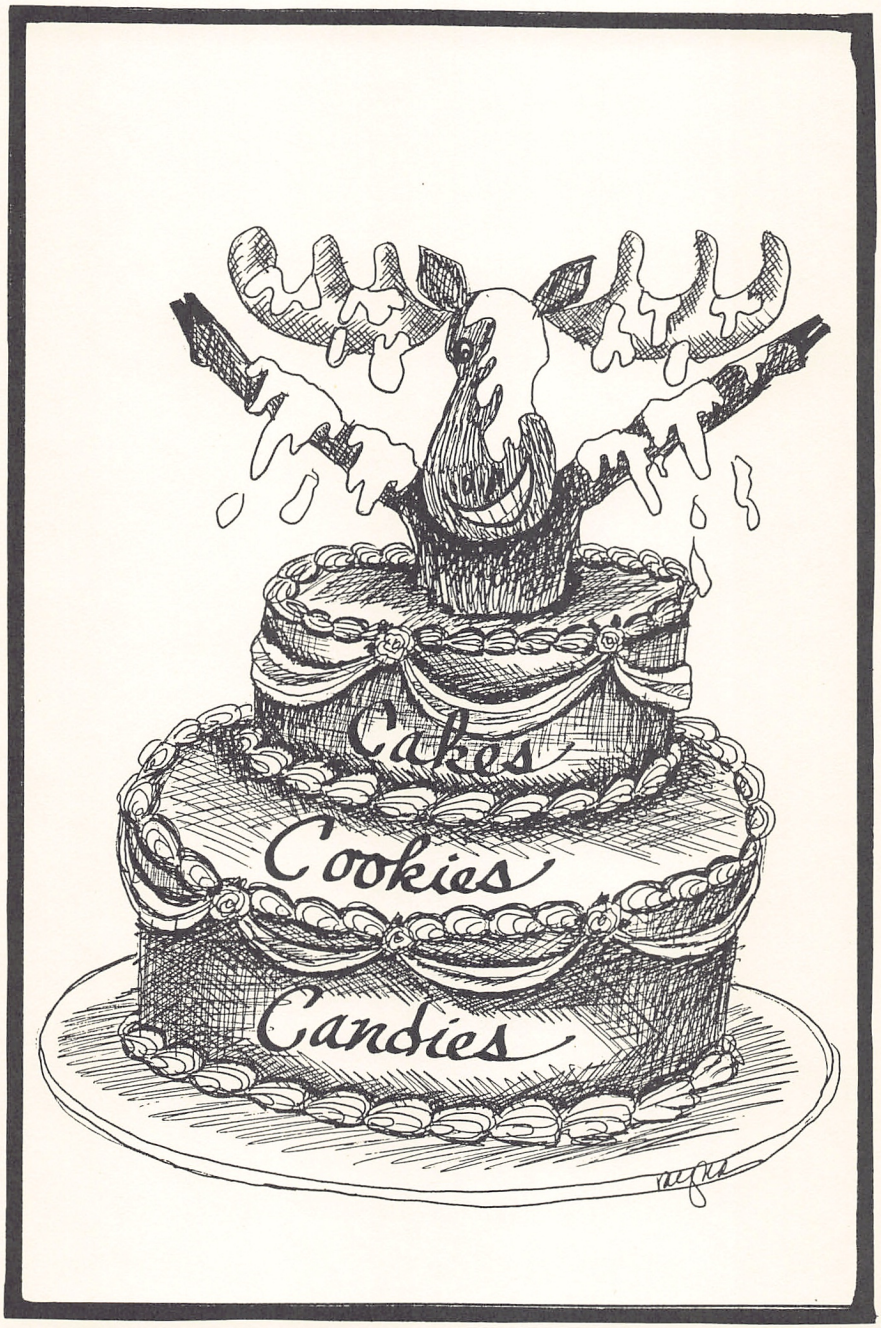
Evangeline Landers

Cabbage Sandwiches

6 cups thinly sliced cabbage
2/3 cup cider vinegar
3 Tbsp Kosher salt
2 tsp sugar

Pour over cabbage and marinate overnight to wilt. Separate pita bread into individual rounds. Spread pita rounds with mayonnaise, Dijon mustard or horseradish, add sliced meat; pastrami, corned beef, turkey, anything will do. Top with about 1/2 cup cabbage, top with sliced pickle and roll up. Wrap in wax paper cone to serve.

Lonnie Capps


Cakes
Cookies
Candies

Desserts

Cakes

Big Country Carrot Cake

1 cup butter
2 cups sugar
1 tsp cinnamon
1/2 tsp mace
1 1/2 tsps grated orange rind
4 eggs
2 cups shredded carrots
1/2 cup walnuts, finely chopped
3 cups all-purpose flour
3 tsp baking powder
1/2 tsp salt
1/3 cup warm water

Cream butter and sugar together until light and fluffy. Beat in the cinnamon, mace and orange rind. Add the eggs, one at a time, beating well after each addition.

Gradually stir in carrots and nuts. Sift together the flour, baking powder and salt. Add dry mixture and warm water to the creamed mixture. Baked 40 minutes after preheating oven to 350.

Mrs. Jack Linton



Italian Cake

1 stick margarine
1/2 cup Crisco
2 cups sugar
5 egg yolks
1 can coconuts
1 cup chopped nuts
2 cups flour
1 tsp soda
1 cup sour milk
1 tsp vanilla
5 egg whites

Cream margarine, Crisco and sugar. Add egg yolks. Alternate flour with milk and soda. Add vanilla, coconut and nuts. Last, fold in egg whites. Bake @ 350 for 30 minutes in 3-8" pans.

ICING:

1 pkg cream cheese (8 oz)
1 stick margarine
1 box powdered sugar
1 tsp.vanilla
1/2 cup Pecans

Cream together cream cheese, margarine and sugar. Add vanilla & nuts.

LaJuana Streiff

B.J.'s Apple Cake

Mix 4 large green peeled apples sliced thin with 1 cup chopped nuts. Beat until foamy: 2 eggs, 2 cups white sugar and 2 tsps vanilla. Sift together 2 cups flour, 2 tsps cinnamon, 1 tsp soda and 1/2 tsp salt. Fold into egg mixture, add apples and nuts. Grease and flour a long baking pan (9x13). Bake at 350 for 45 minutes. Cool cake and then frost with:

1 1/2 Tbsp melted butter
2 cups powdered sugar
1 tsp vanilla
1 (8 oz) pkg cream cheese.

Spread on cooked cake, can be frozen before frosting is added.

B. J. Staser

Fresh Apple or Pear Cake

1 1/3 cups vegetable oil
2 cups sugar
3 eggs, well-beaten
1 tsp salt
1 tsp soda
2 tsps baking powder
2 tsp ground cinnamon
2 1/2 cups flour, measured after sifting (reserve 2 Tbsps for fruit and nuts)
3 cups fresh apples or pears, peeled and chopped
1 cup chopped pecans
1 tsp vanilla extract

Combine oil and sugar in a large bowl; add well-beaten eggs and beat until creamy using medium speed of electric mixer or by hand. Sift together salt, soda, baking powder, and cinnamon; add small amount to creamed mixture, beating well. Add flour by same method. Fold in apples and pecans that have been dusted with reserved flour; add vanilla. Pour batter into a well-greased and floured 13x9x2 inch pan. Bake in a preheated 300 oven for 1 hour. Makes 20 servings.

Ruth Schwantes

Applesauce Cake

This was my Mother's Christmas cake - especially for non-fruitcake lovers. Read before beginning as it is an old-time recipe.

Cream together 2 cups granulated sugar and 1 cup butter or Crisco. Add 2 eggs to creamed mixture, stir well. Sift together 3 1/2 cups flour, 2 tsp cinnamon, 1 tsp cloves. Stir into this dry mixture well chopped nuts and 2 cups raisins. Mix nuts and raisins thoroughly through dry ingredients.

Have ready 2 cups unsweetened applesauce. Into this beat 2 tsp soda dissolved in a little hot water. Beat until applesauce is foamy, then stir into the creamed sugar-Crisco-egg batter. Add dry mixture, stirring completely but lightly, when all blended, add 1 tsp. vanilla. Bake in tube or bread pans - 325 to 350 degrees approx. 45-60 minutes.

Virginia E. Bryant

Lucious Cheese Cake

Butter bottom and sides of 9 inch spring pan.

For Crust: Place in blender or between wax paper 24 (6 oz) Zwieback approx. 2 2/3 cups. Turn into a bowl, stir in 1/2 cup powdered sugar, 1 1/2 tsp grated lemon rind. Using a fork or pastry blender, cut in 1/2 cup softened butter. Turn crumb mixture in spring form pan reserving about 3/4 cup for topping. Press crumbs evenly on bottom and sides of pan to rim, set aside.

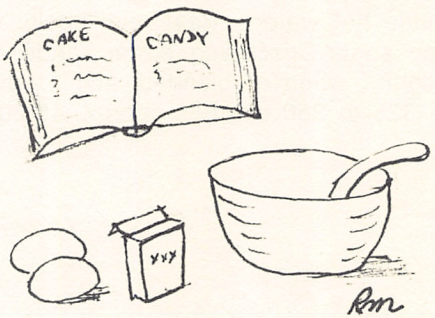
For Filling: Put in a large bowl and beat until light and fluffy.

5 (8 oz.) pkgs soft cream cheese	1 3/4 cup sugar
1 1/2 tsp grated lemon peel	3 Tbsp Flour
	1/2 tsp vanilla

Add in thirds, beating thoroughly after each addition:
5 eggs slightly beaten, plus 2 egg yolks

Stir in: 1/4 cup whipping cream. Pour into crumb lined pan, Spread evenly to edges. Sprinkle with remaining topping. Bake at 250 for 1 hour, Turn off oven and let stand in oven 1 hour longer. Remove to cooling rack to cool completely (4 to 6 hours). Makes 16-20 Servings. This cheese cake may be wrapped in moisture-vapor proof material, sealed and frozen. The test cake was left a month and was still perfect.

Julie Ward



Chocolate Cake

2 cups sugar
2 cups flour
1 stick margarine
1/2 cup oil (Crisco)
4 Tbsps dry cocoa
1 cup water
2 eggs
1/2 cup buttermilk
1 tsp baking soda
1 tsp vanilla
1 tsp cinnamon

Icing:
1 stick margarine
4 Tbsps dry cocoa
1/2 cup water
1 tsp vanilla
1 box powdered sugar

Mix flour and sugar in a large bowl. In a saucepan melt together and bring to a rolling boil the margarine, oil, cocoa, and water. Pour this over the flour and sugar. Stir by hand with spoon until blended. Add the eggs, buttermilk, baking soda, vanilla, and cinnamon and blend by hand. Pour into ungreased and unfloured 9 x 13 pan. Bake at 420 degrees for 17 to 18 minutes.

Icing: Melt margarine, cocoa and water in a saucepan. Bring to a rolling boil and remove from heat. Add the powdered sugar and vanilla. Stir until smooth. Pour over hot cake. Let cool before cutting.

Dawn Tisdale

Rich, Old Fashioned Fudge Cake

1 cup butter
2 cup sugar
4 eggs
2 cup all purpose flour
1/4 tsp. salt
1 1/2 tsp baking soda
2/3 cup buttermilk
1 tsp vanilla
3 ounces unsweetened chocolate, grated

Preheat the oven to 325 F. Grease and flour a 9x13 x 2 inch pan. Cream the butter and sugar. Add the eggs one at a time and beat well after each addition. After the last egg has been added, beat for 1 minute or until the mixture is light and fluffy. Sift or mix the flour and salt together. Mix the baking soda with the buttermilk and add alternately with the flour to the creamed mixture. Add the vanilla. Melt the chocolate in 2/3 cup of water and blend until smooth. Blend into the cake mixture, pour into pan and bake for 1 hour. Test to be sure the cake is done and frost with your favorite frosting.

Doris R Falconer

Chocolate Refrigerator Cake

Buy or make on angel food cake.
Melt in double boiler:
1 pkg chocolate chips
2 1/2 tsp water
1 tsp sugar

Cool slightly and add 2 or 3 beaten egg yolks. Beat well and cook until thickened. When cool, add stiffly beaten egg whites, 1 cup whipped cream, 1 cup finely chopped nuts. Butter casserole and break 1/2 angel food cake into pieces in casserole. Pour 1/2 chocolate mixture over cake pieces. Repeat with remainder of cake and chocolate mixture. Chill for several hours. Serve with whipped cream or ice cream, if desired. Note: Can double chocolate, water and sugar. Serves 10

Ellen J. Packey

Coke Cola Cake

2 cups unsifted flour
2 cups sugar
2 sticks margarine
3 Tbsps cocoa
1 cup cola
1/2 cup buttermilk
1 tsp soda
2 beaten eggs
1 tsp vanilla
1 1/2 cups miniature marshmallows

Combine flour and sugar in a bowl. Heat shortening, cola and cocoa to boiling and pour over flour and sugar. Mix thoroughly. Add buttermilk, soda, eggs, and vanilla. Beat together and fold in marshmallows. Batter will be thin.

Pour into greased pan and bake at 350 degrees 30 min for 10 1/2 x 15 1/2 pan, 45 minutes for 9 x 13 pan. Test by putting a tester in cake. Mine took longer.

ICING:
1 stick margarine
3 Tbsps cocoa
1/2 cup cola
1 box powdered sugar
1 cup pecans

Combine margarine, cocoa, cola and heat to boil. Pour over sugar, beat well and add nuts -- pour over warm cake. (Ice while hot!)

Bettie Peck

Cottage Pudding

1/4 cup shortening
3/4 cup sugar
1 egg
1 3/4 cup flour
3 tsp baking powder
1/2 tsp salt
3/4 cup milk
1 tsp vanilla

Cream sugar and shortening, add egg. Add mixed flour, baking powder, salt, alternately with milk. Add vanilla. Bake in 8x10 greased, floured pan at 350 for approx 25 minutes. Use above for strawberry shortcake. If any left for another day serve with this topping.

Topping for Cottage Pudding

1/2 cup sugar
3 Tbsps flour, level
1/4 tsp salt
1 cup boiling water

Mix together well. Add boiling water, cook until of sauce consistency, add a lump of butter. Let cool then add, if desired, banana flavoring.

Virginia E. Bryant

Ebba's Cranberry Calico Cake

(She cooked in the Governor's Mansion for 9 years!!)

1 cup butter
1 1/2 cups sugar
4 eggs
3 cups sifted all-purpose flour
2 1/2 tsp baking powder
1/2 tsp salt
1/4 cup milk
1/4 cup orange juice
1 cup chopped dates
1/2 cup chopped nuts
2 cups frozen cranberries

Cream butter and sugar, add eggs, one at a time, beat well. Sift flour, salt, baking powder. Stir milk and orange juice together. Add alternately with flour. Fold in chopped dates, nuts, and cranberries (use frozen berries, as they will not leave red streaks.) Bake in buttered and floured 10" tube cake pan for 1 hour 20 minutes at 350.

FROSTING: 1-3 oz pkg cream cheese, 4 Tbsps cranberry sauce, dash salt, 1 lb powdered sugar. Mix well and spread on cake.

Cake freezes and keeps well.

Evangeline Landers

Hawaiian Paradise Cake

Bake 1 pkg. yellow cake mix with pudding in mix, as directed, in 9 x 13 cake pan. Cool 10 minutes. Boil 1-20 oz can undrained crushed pineapple, 1/2 cup sugar for 5 minutes. While cake is still warm, pour pineapple glaze over cake. Set aside.

Beat 1-8 oz. pkg Philadelphia cream cheese. Add to 1 large pkg Instant vanilla pudding, prepared as package directs. Add 1 jiggar rum mix well together and pour over pineapple. Cut 2 bananas over all the top. Frost with 1 large size Cool Whip. Sprinkle with toasted coconut and chopped pecans to taste. Decorate with a few maraschino cherries. Allow to cool thoroughly.

Maxine Jackson

Lazy Daisy Cake

Bake your favorite yellow cake in two 8 x 8 x 2 pans. Remove cake from oven; spread top with icing (below). Place on broiler rack about 2 inches below flame and broil until as brown as desired.

Icing:

Combine 1/3 cup melted butter
1/3 cup cream
1 cup shredded coconut
2/3 cup brown sugar, sifted and packed
3/4 cup chopped pecans or other nuts as desired

Maxine W. Johnson

Macaroon Cupcakes

4 egg whites
pinch salt
3/4 cup superfine sugar
1 1/2 cups flaked coconut
1/2 cup ground blanched almonds
2 Tbsps flour
1 tsp grated lemon rind

Beat egg whites with salt until soft peaks form. Slowly add 1/2 cup sugar, beating until stiff, shiny peaks form. In separate bowl, combine coconut, 1/4 cup sugar, almonds, flour, and rind. Mix well. Fold coconut mixture into egg whites. Spoon into 12 paper-lined muffin tins. Bake in preheated 350 oven 25 minutes or until a little crusty. Cool on rack.

Beverly Johnston

Mary Martha's Lemon Delight Cake

1 box lemon cake mix (without pudding)
1 pkg instant jello lemon pudding mix
1/2 cup oil
4 eggs
1 tsp nutmeg (freshly grated)
1 cup sherry wine (not cooking wine)

Mix in order given. Pour into bundt pan. Bake 1 hour at 325. Good without frosting but may be glazed while warm with mix of melted butter, orange juice and powdered sugar. Super and simple to make.

Jean McCaskey

Macadamia Nut Fudge Cake

1 cup flour
3/4 cup sugar
3/4 cup sour cream
1/2 cup butter
1/4 cup cocoa
1 1/2 tsp instant coffee granules
1/2 tsp baking soda
1/2 tsp baking powder
1/2 tsp vanilla
1/4 tsp salt
1 egg

Preheat oven to 350. Grease 9 inch round cake pan. Line bottom with waxed paper. In bowl with mixer at low speed beat all ingredients until blended. Bake 30 to 35 minutes. Cool and turn onto plate.

Topping:

In saucepan over med-high heat bring to boil:

1 cup heavy cream
2 Tbsps butter
4 sq semi-sweet chocolate
1/2 cup sugar
1 Tbsp corn syrup

Reduce heat to medium, cook 5 minutes, stirring constantly. Remove from heat, stir in 1 tsp vanilla, cool about 10 minutes. Stir in 1 jar macadamia nuts. Stir and drizzle over cake. Serves 12. 490 calories per serving.

Leona Cauze

Mississippi Mud Cake

4 eggs
2 cups sugar
2 sticks melted margarine
1 1/2 cups sifted flour
1/3 cup cocoa
1 tsp vanilla
1 cup coconut
1 to 2 cups nuts

Beat until thick the eggs and sugar. Combine melted margarine, flour, cocoa, vanilla, coconut and nuts. Mix these well and add to egg-sugar mixture. Pour into a greased and floured 13 x 9 pan and bake 30 minutes at 350. When you remove it from the oven, immediately spread jar of marshmallow creme over the top. Let it set awhile. While cake is still warm put on this frosting.

1 stick melted margarine
6 Tbsp milk
1/3 cup cocoa
1 box powdered sugar
1 tsp vanilla
1 to 2 cups nuts

Melt margarine, remove from heat, and add all other ingredients, except nuts, beating well. Add nuts and spread very gently over marshmallow creme.

LaJuana Streiff

Neiman Marcus Cake

1 yellow cake mix
1 can Cream of Coconut
16 oz can of crushed pineapple (not drained)
1 large container of Cool Whip
16 oz pkg of coconut

Bake cake in 9 x 13 pan. While hot put numerous holes into cake, then add cream of coconut and pineapple over top. Refrigerate. When ready to serve, spread with cool whip and coconut.

Wine Cake Betsy Vanson

1 pkg white cake mix
1-3 3/4 oz pkg vanilla instant pudding
3/4 cup oil
3/4 cup wine (pale dry sherry or any light wine)
4 eggs
1 tsp nutmeg

Mix cake together per instructions on box. Mix in remaining ingredients. Bake at 350 in tube pan for 45 to 50 minutes. Can also bake in small bundt pans at lesser baking time. Can glaze with thin powdered sugar icing.

Virginia E. Bryant

Oatmeal Cake and Topping

1 cup Quick Oats
1 1/2 cups boiling water
1/2 cup margarine
1 cup brown sugar
1 cup white sugar
2 eggs
1 tsp vanilla

Sift together:
1 1/3 cup flour
1 tsp cinnamon
1 tsp soda
1/2 tsp salt

Pour boiling water over oats, set aside. Cream shortening, sugar and eggs, add oatmeal mix, flour mix and vanilla. Beat. Bake in oblong pan at 350 for 30-35 minutes.

Topping:

1 stick margarine
1/2 cup cream or canned milk
1/2 cup chopped nuts.
1/2 cup brown sugar
1 cup coconut

Melt margarine, add sugar and cream. Bring to boil, cook slightly. Add coconut and nuts. Pour on top of cake and place under broiler until topping is bubbly and starting to turn light tan.

Pat Fleetwood

Bakeless Cake

Cream together:
1 1/2 cup sugar
1/2 cup. butter
Beat 3 egg yolks

Mix;
1 cup nut meats chopped
1 cup grated or crushed pineapple
Line pan with vanilla wafers, alternate with the mixture.
Top with whipped cream and maraschino cherries. Chill 24 hours.

Mrs. Elmer (Julia) Simco

Oatmeal Cake with Cream Cheese Frosting

1 1/4 cup water
1 cup quick oats
1 cup brown sugar
1 cup white sugar
1/2 cup shortening
2 eggs
1/2 cup flour
1 tsp cinnamon
1 tsp soda
1/2 tsp salt

Pour boiling water over oats; let stand 2 minutes. Cream brown sugar, white sugar and shortening. Add eggs, flour, cinnamon, soda and salt. Mix well (raisins, dates or nuts can be added at this time if you wish). Pour in 9x13 cake pan and bake at 350 for 30 to 35 minutes.

Frosting:
4 oz cream cheese
3/4 lb powdered sugar
1/2 cube butter
1/4 cup milk
1 tsp vanilla

Mix together until smooth. Frost. If you like, you can make chocolate by adding powdered cocoa.

Rita Hendriks

Orange Kiss Me Cake

In a large bowl combine:
2 cups flour
1 cup sugar
1 tsp salt
1 tsp soda
1 tsp baking powder
1/2 cup margarine
1/2 cup milk
2 eggs
1/2 cup frozen orange juice
1 cup raisins (optional)
1/3 cup nuts (optional)

Beat 3 minutes at medium speed. Pour into a 13 x 9 pan (floured and greased). Bake 40 to 45 minutes at 350. Drizzle reserved (from 6 oz can) orange juice concentrate over warm cake. Mix 1/3 cup sugar, 1/4 cup nuts, 1 tsp cinnamon; sprinkle over cake.

Betty Cuddy

Prune Cake

1 cup oil
2 cups sugar
3 eggs
1 cup buttermilk
1 tsp soda
2 cups flour
1 tsp allspice, cinnamon, nutmeg and cloves
1/2 tsp salt
1 cup cooked chopped prunes

Place oil, sugar and eggs in bowl. Beat as you add alternately, the flour to which spices and salt have been added and the buttermilk in which soda has been dissolved. Then add nuts and prunes. Bake at 350 in a greased and floured bundt pan for 1 hour and 10 minutes. From a castle in Scotland.

Prune Frosting:

2 Tbsps Butter
2 Tbsps prune juice
1 Tbsp lemon juice
1/2 tsp cinnamon
1/2 tsp salt
1 1/2 cup powdered sugar
1/2 cup chopped pecans
1/2 cup chopped cooked prunes

Mix together and frost.

Carol Brady

Old-Fashioned Pumpkin Cake

2 cups sifted flour
1 1/2 cups white sugar
3 tsp baking powder
1/2 tsp salt
1 tsp cinnamon
1/2 tsp cloves
1/2 tsp nutmeg
7 large eggs - separated
3/4 cup canned pumpkin
1/2 cup salad oil
1/2 cup water
1/2 tsp cream of tartar

Separate eggs - set whites aside. Sift dry ingredients. Make a "well" in the center and add egg yolks, salad oil and water, and pumpkin. Blend until smooth. Beat egg whites until foamy - add cream of tartar. Beat until STIFF. Fold into Batter and then into lightly oiled tube pan. Bake 55 minutes at 325 and then 15 minutes at 350. Remove from oven and invert cake on rack. Cool 1 hour before removing from pan. This recipe is delicious with whipped cream or maple walnut icing.

Maple walnut icing:

1/4 cup butter
1 box confectioners sugar
1/2 cup cream (or milk)
1/2 tsp maple flavoring
1 1/2 cup chopped walnuts or pecans

Cream butter (large mixing bowl); gradually adding half the sugar. Blend in cream and remaining sugar until frosting is of spreading consistency. Add maple flavoring and nuts.

Pat Reeves

Peach Flan

9 oz white or yellow cake mix
1 cup peach syrup (from can)
1 egg
1 pkg.(3 3/4 oz.) vanilla instant pudding
1 cup milk
1 cup light cream
1 can sliced peaches

Prepare cake mix as directed, substituting peach syrup for water. Spray flan pan with Pam or other vegetable spray. Bake for 25 minutes at 350. Cool before removing from pan.

Using milk and cream, prepare pudding according to directions. Fold 1/3 cup coarsely chopped peaches into pudding. Pour into cooled flan cake. Top with peach slices. Chill - garnish with whipped cream.

Ina Ressel

Rhubarb Cake

1/2 cup butter, creamed
1 1/2 cups dark brown sugar
1 egg
1 cup buttermilk
2 cups flour
1 tsp salt
1 tsp soda
1 tsp vanilla

Preheat oven to 325. Use 9x13 greased pan. Mix all ingredients well and add 2 1/2 cups chopped rhubarb. Put in greased pan.

Topping:
1/2 cup granulated sugar
3 tsp cinnamon

Mix well and sprinkle over batter. Add 1/2 cup (package) pecans pressed on top. Bake 50 to 60 minutes. Eat hot or cold with vanilla ice cream.

Polly Underhill

Sunshine Sherry Cake

Cake:
1 pkg (18 oz)lemon cake mix
1 pkg (3 3/4 oz) lemon instant pudding
1/2 cup vegetable oil
1 cup sherry
4 eggs
1 Tbsp freshly grated orange peel

Orange-Sherry Glaze:
1 jar (16 oz) orange marmalade
3 Tbsps sherry

Sherry Topping:
1 cup chilled whipping cream
1 Tbsp sherry
2 Tbsps sugar
1 can (11 oz) mandarin orange segments, drained, chilled

Beat cake mix (dry), pudding (dry), vegetable oil, sherry, eggs and orange peel in large mixer bowl on low speed for 1 minute, scraping bowl occasionally. Beat on medium speed 4 minutes. Pour batter into well-greased 10 inch tube pan. (Position oven rack so that top of tube pan is in center of oven.) Heat oven to 350.

Bake until top of cake springs back when touched lightly with finger, about 45 minutes. Cool right side up on wire rack 15 minutes. Remove from pan; cool completely.

Make Orange-Sherry Glaze by mixing marmalade and sherry in saucepan. Heat to boiling, stirring occasionally. Reduce heat; simmer 5 minutes. Cool to room temperature.

Cut cooled cake in half horizontally to make 2 layers. Place top half of cake cut side up on serving plate. Pour half the cooled Orange-Sherry Glaze over cut side of cake: spread to edge. Place remaining layer cut side down on top of glaze. Spread remaining glaze over top of cake allowing some to drip down the side.

Make Sherry Topping by beating cream, sugar and sherry in chilled small mixer bowl until stiff peaks form. Spoon large dollops of Sherry Topping on top of cake; garnish with mandarin orange segments.

Refrigerate cake if not serving immediately for no longer than 4 hours.

Mrs. Lawrence G. Thomas

Waldorf Astoria Cake

1/2 cup shortening
1 cup buttermilk
2 cups flour
1 1/2 cup sugar
2 oz red food coloring
1 Tbsp vinegar
2 eggs
1 tsp vanilla
1 tsp soda
1 tsp salt
1 Tbsp cocoa

Cream shortening and sugar. Add coloring, eggs and vanilla. Sift flour, cocoa and salt together three times. Add dry ingredients alternately with butter, milk, beat until smooth. Mix vinegar and soda and fold into batter. Do not beat. Pour into two greased eight or nine inch pans. Bake 30 minutes at 350.

Icing:
1 cup milk
1/4 cup flour
pinch salt
1 cup sugar
2 tsp vanilla
1 cup shortening or 1/2 cup shortening and 1 stick margarine

Mix together flour, milk, salt. Cook until thick. Cool. (Do this first and bake cake while this is cooling). This is very important. Beat at high speed until fluffy the shortening and sugar. Add cooled mixture and beat until light and fluffy; add vanilla. Ice cake and garnish with coconut.

Mrs. LaJuana Streiff

Quick Butterscotch Frosting

1 cup brown sugar,packed
5 Tbsps butter (margarine will not give same flavor)
1/4 tsp salt
1/4 cup milk (evaporated milk o.k.)
1/2 tsp vanilla
1 1/2 cup powdered sugar

Combine brown sugar, milk, salt and butter in saucepan and boil slowly 3 minutes. Cool at least to room temperature. Add vanilla. Add powdered sugar until right consistency to spread as icing. The amount of milk or sugars may be adjusted. Combine, beating until creamy.

m Reed

Cookies

Anise Cookies

6 eggs
2 cups sugar
2 1/2 tsp anise seeds
3 1/2 cups flour
1 tsp baking powder

In large bowl beat the eggs at high speed with electric mixer. Blend in the sugar and anise seeds. Beat 30 minutes at high speed, scraping sides often. Fold in the sifted flour and baking powder. Spoon onto greased cookie sheets and sprinkle with candy beads, if desired. Let set at least 2 hours. Bake 10 minutes at 325-350. Makes about 50 cookies.

Dawn Tisdale

Fresh Apple Cookies

1/2 cup shortening
1 egg
2 cups flour
1/2 tsp salt
1/2 tsp nutmeg
1 tsp baking soda
1 tsp cinnamon
1/2 tsp cardomom
1 1/2 cup brown sugar
1/4 cup milk
1 cup pecans or walnuts
1 cup raisins
1 cup finely chopped apple

Cream shortening; add sugars, beat well. Add egg and milk. Combine flour, soda, salt and spices; add to creamed mixture, mixing well. Stir in raisins, pecans and apples. Drop by rounded teaspoonsful 1 1/2" apart on greased cookie sheet. Makes 4 dozen cookies. Bake for 12-15 minutes at 400.

Rita Hendriks

Try

Buffalo Chip Cookies

4 cups flour
2 tsp baking powder
2 tsp soda
1/2 tsp salt
2 cups butter, melted
2 cups sugar
2 cups brown sugar (packed)
4 eggs (room temp.)
2 tsp vanilla
2 cups rolled oats (old Fashioned)
2 cups corn flakes
2 cups semi-sweet choc. chips
1 cup chopped nuts
1 cup shredded coconut

Sift dry ingredients. Beat sugars and butter for 2 to 3 minutes, beat in eggs and vanilla, stir in flour mixture, and remaining ingredients. Use 1/3 cup of dough per cookie. (I use 1/4 cup per cookie and bake about 15 minutes.) Bake at 350 degrees for 20 to 25 minutes until brown around edges, slightly soft in center. Cool 3 to 5 minutes before removing from sheet. Store in air tight container.

Carol Colclasure

good

Brown Sugar Cookies

1/2 cup butter
1 cup brown sugar
1 egg
1 cup flour
1 cup oats or chopped pecans
1 tsp. vanilla

Melt butter in saucepan. Remove from heat, add sugar and stir. Add egg, flour, oats or pecans and vanilla. Drop batter by teaspoon on a greased cookie sheet. Bake at 375 degrees for about 10 minutes. Yields 3 dozen. One of the easiest and best cookie you will ever make.

Sylvia Carlisle

Cake Mix Cookies

1 pkg German Choc. Cake mix
1/2 cup shortening
2 eggs
1/2 cup chopped nuts
1 Tbsp water

Combine all ingredients and beat on low speed until well blended. Drop teaspoonful of dough into powdered sugar and coat well. Place on foil-lined cookie sheet, about 2 inches apart. Bake at 375 for 10 minutes for soft cookies, 12-13 for crisp ones. Makes approximately 4 dozen.

This basic recipe of cake mix, shortening, eggs and water can be used with any flavor of cake mix you desire. Sheila R. Erwin

Snow Caps

2 egg whites
1/2 tsp peppermint extract
1/8 tsp cream of tartar
dash of salt
3/4 cup sugar
6 oz chocolate chips

Line cookie sheet with brown paper. Heat oven to 325. Beat egg whites, extract, cream of tartar and salt to soft peaks. Beat sugar in until stiff. Fold in chips. Drop by teaspoon on brown paper. Bake for 20-25 minutes. Makes 2 dozen. Sheila R. Erwin

Chewy Chocolate Chip Cookies

1 box Duncan Hines Yellow cake mix
1/2 Cup Crisco oil
2 Tbsps water
2 eggs
1 cup chopped pecans
12 oz bag chocolate chips

Mix cake mix, oil, water, and eggs until blended. Add pecans and chocolate chips. Drop by tablespoonsful on greased or silverstone cookie sheets. Bake at 350 for 10 minutes.

Dawn Tisdale

Coconut Macaroons

2 cups moist shredded coconut
1 tsp vanilla
1/2 cup sweetened condensed milk

Combine coconut and milk; add vanilla and mix well. Drop from teaspoon, 1 inch apart, onto greased cookie sheet. Bake in moderate oven (350) for 10 minutes or until delicately browned. Remove from sheet at once. Makes 2 dozen macaroons.

Sheila R. Erwin

Fruit Cake Cookies

2 lbs dates
1 lb candied fruit
1 lb nuts (4 cups)
Cut into small pieces and coat with 1/2 cup flour.

Cream together:
1 1/2 cups sugar
2 eggs
1 cup butter

Mix well and add to creamed mixture.
1 tsp soda
dash of salt
2 1/2 cups flour
1 tsp cinnamon

Add to fruit mixture and blend with hands. Roll into small 1"-1 1/2" balls and drop onto ungreased cookie sheet. Bake at 350 for 10 minutes. DO NOT OVERBAKE.

Leona Lange

German Sugar Cookies

Beat 1 cup sugar,1 cup butter and 1 egg. Add 2 cups flour, 1/2 tsp salt, 1/2 tsp baking soda, and 1/2 tsp cream of tartar. Refrigerate for 20 minutes. Make small balls, press with glass dipped into sugar. Bake at 375 for 12 minutes.

Betsy Hanson

Margot's Snowflake Cookies

1 lb butter
1 cup sugar
1/2 cup crushed potato chips
3 cups all purpose flour
1 tsp vanilla

Let butter soften. Cream butter and sugar. Add flour and vanilla and mix. Add crushed chips gently. Drop by teaspoon on ungreased cookie sheet. Bake at 350 until slightly golden approximately 8-10 minutes. Watch carefully. When cooled, place on cookie rack and sift with powdered sugar.

Jean McCaskey

No Bake Cookies

Mix as for fudge:
2 cups sugar
1/2 cup milk
3 Tbsps cocoa
1/4 lb butter or margarine

Cook above ingredients at a rolling boil, stirring continually for one minute. Remove from heat and add all at once.
1 tsp vanilla
1/2 cup peanut butter
1/4 tsp salt
3 cups oatmeal (quick)

Mix well and drop by spoonfuls on wax paper, let harden.

Joyce Alden

Oatmeal Pumpkin Cookies

3/4 cup butter
1 1/2 cups brown sugar
2 eggs
1 cup cooked mashed pumpkin
1 tsp orange extract
1 1/4 cups sifted flour
2 tsp baking powder
1/2 tsp salt
1 tsp cinnamon
1 tsp cloves
1/2 tsp nutmeg
1/2 tsp ginger
2 cups quick cooking oats
1/2 cup raisins
1 cup nuts (optional)

Cream butter and sugar, beat in eggs, pumpkin, and extract. Sift together dry ingredients. Stir into pumpkin mixture. Add oats, raisins, and nuts. Drop by spoonfuls onto greased cookie sheets. Bake at 350 for 15 minutes.

H. Wendy Jones

Orange Yummies

1 Box vanilla wafers (crushed)
1 box powdered sugar
1 stick butter (melted)
6 oz can frozen orange juice (thawed)

Combine ingredients and form into 1 inch balls. Roll in coconut. Makes about 3 dozen.

Rita Hendriks

Viennese Orange Kisses

7 oz butter (at room temp)
1/2 cup powdered sugar
2 Tbsps grated orange rind
1 Tbsp cornstarch
1 1/2 cup flour

Cream butter, sugar and orange rind together until soft. Add cornstarch; mix well. Add flour gradually and beat by hand until smooth. Fill mixture into pastry bag fitted with a large star tube. Pipe into 1 inch (approx) rounds on lightly greased cookie sheet. Bake at 375 for 12 to 15 minutes or until pale golden brown. Cool Cookies.

Make the orange cream by beating 2 oz softened butter together with 1 cup powdered sugar. Add 2 Tbsps orange juice gradually and mix until smooth. Sandwich cookies together in pairs with orange cream as filling. Dust with additional powdered sugar if desired.

Kathy Janssen

Peanut Blossoms

1 1/2 cups sifted flour
1 1/2 tsp baking powder
1/2 tsp salt
1 cup brown sugar, packed
1/2 tsp vanilla
1 egg
2/3 cup shortening blended with 1/2 cup peanut butter

Mix ingredients. Roll balls of dough in sugar (Do not flatten). Bake 8 minutes at 375. Top each with a milk chocolate Candy Kiss. Press down firmly until cookie cracks around edge. Return to oven. Bake 2 to 5 minutes.

Peanut Butter Oatmeal Cookies

Norma J. Hoyt

2 cups light brown sugar
1 cup shortening
2 eggs
1 tsp vanilla
1 cup peanut butter, creamed or nutty
2 cups flour
1 tsp baking powder
1/2 tsp soda
1/4 tsp salt
2 cups quick cooking oats

Cream sugar and shortening. Add eggs. Mix well, then add balance of ingredients. Bake at 300 for 10 to 12 minutes. Makes 4 dozen.

Virginia Bryant

Peanut Butter - Buck Eye

1/4 cup margarine
2 cups smooth peanut butter
1 lb powdered sugar
3 cups rice crispies

Mix above and roll walnut size. Press lightly and chill overnight. Mix semi-sweet chocolate in double boiler. Dip ends of balls in chocolate. Cool on wax paper or tins.

Betty Thielson

Pecan Dainties

1 egg white, beaten until stiff. Add 1 cup light brown sugar gradually beating all the time. Work in 1 1/2 cups pecans, and drop by teaspoons onto a greased cookie sheet. Bake at 250 for 30 minutes. Remove from cookie sheet immediately and cool. Makes 3 dozen.

Ruth W. Bickel

Prize Nut Cookies

1 cup brown sugar
1 cup white sugar
1 1/2 cups melted shortening
3 eggs, well-beaten
4 1/2 cups flour, sifted twice
2 tsp soda
1 tsp cinnamon
1 tsp salt (to taste)
1 cup chopped nuts
1 1/2 tsp vanilla

Mix sugars and shortening. Add eggs. Add flour and rest of dry ingredients a little at a time. Add nuts. Shape dough into rolls about 2 1/2 inches in diameter. Refrigerate or cool overnight. Slice into slices about 3/8 inch thick and place on ungreased cookie sheet. Bake in quick oven - 350 to 375 degrees, about 10 minutes, depending on your oven. This makes at least 7 dozen crisp cookies.

Phyllis Chamberlin

Bar Cookies

Apple Bar

Crust:
2 1/2 cups flour
1 cup butter or margarine
About 2/3 cup milk & 1 egg yolk (milk and yolk = 2/3 cup)
1/2 tsp salt
Roll out 1/2 of crust on jelly roll pan.

Filling - Mix and arrange on bottom crust:
Slice 8 to 10 cooking apples
1 cup cornflake crumbs
2/3 cup sugar
Cinnamon
Roll out balance of crust for top crust and brush with beaten egg white.
Bake at 375 for 1 hour.

Icing:
1 cup powdered sugar
Almond flavoring to taste
Dribble icing over hot bar.
2 Tbsps milk

Ruth Schwanter

Banket Squares

1/2 lb almond paste
2 sticks margarine/butter
2 eggs
2 cups sugar

Have all the ingredients at room temperature. Cream together. Mix with mixer at medium speed and then with a spoon when flour is added. Add
2 cups flour (1 cup at a time). Press into ungreased 9 x 13 pan. Bake in preheated oven at 300 for 40 to 50 minutes or until golden brown. Cut into squares while hot.

Linda Rexwinkel

Butterscotch Brownies

2/3 cup butter (not margarine)
1 1/2 cup brown sugar (packed)
2 eggs
1 tsp vanilla
1 cup flour
1/2 tsp salt
1 tsp baking powder
1 cup chopped nuts

Melt butter in saucepan. Blend in brown sugar. Add the eggs, one at a time, mixing well after each. Add vanilla. Sift together the flour, salt, and baking powder and add gradually to the egg mixture. Blend well. Add the nuts and mix well. Bake at 350 for 30-40 minutes in a greased 9" square pan.

Dawn Tisdale

Frosted Brownies

1/2 lb margarine
1 cup sugar
4 eggs
1 Tbsp vanilla
1 lg can chocolate syrup
1 cup + 2 Tbsp flour
1/2 cup walnuts

Beat margarine and sugar, add 2 eggs, beat well, add other 2 eggs and beat well. Add remaining ingredients. Pour in greased 10 x 15 pan (cookie sheet with sides). Bake 25-30 minutes at 350. Frost while warm.

Frosting:
6 Tbsp margarine
1 1/2 cups sugar
6 Tbsps milk
1/2 cup chocolate chips

Bring margarine, milk and sugar to rolling boil and boil 30 seconds. Add chocolate chips. Beat until smooth and frost.

Rosalie Gossett

Chocolate Bars

1st Layer

Mix: 2 cups graham cracker crumbs,1 cup coconut, and 1/2 cup chopped nuts. Cook until thick: 5 Tbsp baking cocoa,1/2 cup butter, 1/2 cup sugar, and 1 egg. Remove from heat and add 1 tsp vanilla and mix with graham cracker crumb mixture. Pat into bottom of 9x13 pan.

2nd Layer

Mix: 2 Tbsps instant vanilla pudding, 3 Tbsps cream, 1/4 cup soft butter, 2 cups powdered sugar. Spread over first layer and chill while preparing topping.

Melt: 4 Tbsps chocolate chips, 1 Tbsp butter or margarine. Spread over filling and cool and cut into small squares.

Terry Gregorie

Chocolate Pecan Bars

1 1/4 cup. flour
1 cup powdered sugar
1/2 cup unsweetened cocoa
1 cup cold margarine
1 egg
2 tsp vanilla
1 1/2 cup chopped pecans
14 oz. can eagle brand milk

Combine flour, sugar,cocoa. Cut in margarine until crumbly. Press into 13"x9" pan. Bake 15 minutes at 350. Beat milk, egg, vanilla until blended well. Stir in pecans. Spread over crust. Bake 25 minutes. Cool; cut into bars. Store covered in refrigerator.

Rayna Larson

Fudge Nut Thins

Sift together: 3/4 cup flour,1 tsp baking powder,1/4 tsp salt. Melt in saucepan over low heat,1/2 cup butter or margarine and 2 squares unsweetened chocolate. Remove from heat.

Blend in 1 cup sugar, 2 unbeaten eggs, 1/2 tsp vanilla and beat well. Add dry ingredients and 1/2 cup chopped walnuts. Spread in greased and floured 16 x 8 pan. Bake at 375 for 17-20 minutes. Cool. Frost with almond frosting.

Frosting:

In saucepan, heat 1 square unsweetened chocolate, 2 Tbsps water, 1 Tbsp butter or margarine. Remove from heat. Add 1 1/2 cups confectioners sugar, 1/2 tsp almond extract. Add more water if necessary to make a spreading consistency. Sprinkle top with chopped walnuts. When cooled, Cut in squares. Makes 3 dozen.

Sheila Bingh

Holiday Black Forest Bars

1/4 cup margarine or butter
1 (6 oz) pkg semisweet chocolate chips
2 cups Bisquick baking mix
1/2 tsp almond extract
1 egg
1 (14 oz) can sweetened condensed milk (not evap)
1/2 cup candied cherries, cut up
1 (16 oz) tub chocolate ready to spread frosting
Candied cherry halves

Heat oven to 350. Generously grease rectangular pan, 13x9x2 inches. Heat margarine and chocolate chips in 2 quart saucepan over low heat. Stir in baking mix, almond extract, egg and sweetened condensed milk until moistened; beat vigorously 60 strokes. Stir in cut-up cherries. Spread evenly in pan. Bake until center is set, about 25 minutes. Cool completely on wire rack; spread with frosting. Cut into bars, about 2 x 1/2 inches. Garnish with cherry halves. Store tightly covered. Makes 36 bars.

Esther Chambers

Raisin Fudge Squares

1/2 cup butter
2 sq. unsweetened chocolate
1 cup sugar
1/2 cup flour
1 cup seedless raisins
2 eggs
1 tsp. vanilla
1/4 tsp. salt

Melt butter (margarine or shortening) and chocolate together and let cool slightly. Beat eggs and gradually beat in sugar. Blend in chocolate mixture and vanilla. Add flour and salt and mix well. Stir in raisins and spread in a greased 8 inch square pan. Bake at 350 F for 25 to 30 minutes.

Doris Falconer

Cheesecake Bars

Crust:
1 cup flour
1 cup finely chopped nuts
1/3 cup packed brown sugar
1/4 tsp salt
1/3 cup butter or margarine melted

Cheesecake:
2 pkgs (8 oz) cream cheese, softened
3/4 cup sugar
grated peel of 1 lemon
3 eggs

Topping:
1 1/2 cups sour cream
2 tsp vanilla extract
3 Tbsps sugar

Preheat oven to 350. Grease a 13 x 9 baking pan.

CRUST: In medium bowl combine dry ingredients. Pour in butter or margarine and toss with a fork. Pat mixture evenly into prepared pan. Bake 15 minutes.

CHEESECAKE: In mixer bowl beat cheese, sugar and lemon peel until smooth. Add eggs, beating well. Pour over baked crust. Bake 25 minutes. cool 5 minutes.

TOPPING: In bowl combine all ingredients. Spoon over cheesecake; spreading evenly. Bake 5 to 7 minutes. Cool. Refrigerate at least 30 minutes. Cut into 1 1/2 x 1 inch bars. Makes 72, about 75 calories each.

Charlene Tonestabo

Cheesecake Cookies

Crust:

1/2 cup chilled butter, cut in pieces
1/2 cup brown sugar
1 1/4 cups all purpose flour
1/8 tsp salt
1/2 cup finely chopped walnuts

Filling:

12 oz. cr. cheese, softened
1 egg
2 Tbsp fresh lemon juice
1/2 cup granulated sugar
2 Tbsps milk
1 Tbsp vanilla

Preheat oven to 325. To prepare crust: In a food processor, combine butter, brown sugar, flour, and salt: blend until mixture is crumbly. Add Walnuts and process just to blend. Remove 1 1/4 cups of this mixture and refrigerate. Press remainder into bottom of 9x9 ungreased baking pan. Bake 12 to 15 minutes, or until lightly browned and slightly crusty to the touch. While crust bakes prepare filling.

Remove crust from oven when done. Increase oven temperature to 350. To prepare filling: in a food processor or with an electric mixer, blend filling ingredients until smooth. Pour over hot baked crust. Sprinkle with reserved crumb mixture and bake 30 minutes. Cool, then chill. When chilled, cut in 25 squares. Serve cold.

Cynthia Dorrell

Date Nut Bars

1/2 cup melted butter
1 cup sugar
2 eggs
3/4 cup flour
1/4 tsp baking powder
1/2 tsp salt
1 cup nuts (approx)
1 cup dates
1 cup coconut (optional)

In large bowl mix in order given. Stir well. Grease a 9x13 x 2" pan. Spread batter in pan evenly. Bake at 350 for about 25 minutes (until brown). Cut into bars, roll in powdered sugar while still warm.

Lorna Carey

Matrimonial Bars

1 cup brown sugar
1 cup shortening
1 1/2 cups flour
1 1/2 cups 3 minute oats
1/2 tsp salt
1 tsp soda

Mix sugar with shortening, flour, soda and oatmeal. This will make a crumbly mixture. Have cooked until thick: 1 cup dates, cut fine, 1/2 cup sugar and 1/2 cup water.

Place half the oatmeal mixture into a 9x13 pan. Pat across the bottom of the pan and pour date mixture on top of it. Then put remainder of oatmeal mixture on top and press down. Bake until brown on top in 375 oven approximately 25 minutes. Remove from oven and cut into long pieces.

Virginia Bryant

Peanut Butter Cookies
(no bake)

Tastes just like Reese's pieces and sure to be addictive!

1 1/2 cup. butter or margarine
1 1/3 cup peanut butter
3 cup powdered sugar
2 cup graham cracker crumbs
12 oz. pkg. chocolate chips

Mix butter and peanut butter together. Add powdered sugar and graham cracker crumbs and mix well together.

Press on jelly roll pan and freeze until firm. Spread with melted chocolate chips while frozen. Return to freezer and cool until chocolate is hard. Cut into bite size pieces. Store in refrigerator.

Sandy Sisco

Pecan Dreams

2/3 cup powdered sugar
2 cups flour
1/2 lb butter.
Mix and pat into 9x13 pan. Bake 20 minutes at 350.

2/3 cup melted butter
1/2 cup brown sugar
1/2 cup honey
3 1/2 cup pecans - chopped
3 Tbsp cream
Mix together. Spread over crust. Bake at 350 for 25 minutes or more. Cool completely. Makes 36 squares.

Ruth Amand

Poor Boy Cookies

1 egg
1 cup white sugar
1/2 tsp salt
1/2 cup shortening
1/2 tsp cinnamon
1/2 cup nuts
1 tsp soda
1 cup raisins
2 cups all-purpose flour

Simmer raisins in 2 cups water, keep 1 cup of juice, drain the rest off the raisins. Add the 1 cup of reserved raisin-water to above, then add the drained raisins. Bake in greased and floured 9 x 13 pan for 20-25 minutes at 375. Can be iced with a thin powdered sugar icing.

Virginia Bryant



Strawberry Pecan Bars

2 cups all purpose flour
1/2 cup sugar
3/4 cup butter, pieces
1/4 tsp salt
1/2 tsp vanilla
walnuts
1/2 cup chopped pecans or walnuts
10 oz jar of strawberry preserves
1/2 cup chopped pecans or

Heat oven to 350. In medium mixer bowl, combine flour, sugar, butter, salt and vanilla. Beat at low speed, scraping bowl often until well combined and mixture resembles small peas (1-2 minutes). Stir in 1/2 cup pecans. Reserve 3/4 cup mixture. Press crumb mixture in 9" sq baking pan. Spread preserves over crumb mixture. Sprinkle 1/2 cup pecans and reserved mixture. Bake 35-40 minutes or until crumb mixture is lightly browned and preserves bubbly. Cool. Yield: 3 dozen. **May substitute strawberry preserves with another preserves, such as raspberry.

Barbara Franklin

Toffey Cookies

1 package cinnamon graham crackers
1 cup butter
1 cup brown sugar
1 1/2 cups chopped pecans

Arrange a single layer of graham crackers to completely cover the bottom of a 15 1/2"x 10 1/2" pan with low sides. Bring to a boil butter and brown sugar and pecans., stir and cook for two to four minutes, or until butter and brown sugar come together. Spread mixture over graham crackers and bake at 350 degrees for 10 minutes. After cooling slightly, cut into one inch squares. Yields 150 cookies.
So simple and so marvelous, everyone should have this recipe.

Sylvia Carlisle

Walnut Slices

1 cup flour
1/2 cup butter
1/4 cup brown sugar
Pinch of Salt

Blend and work like piecrust and spread in 13x9 pan. Bake 5 minutes at 450.

Filling:
1 cup nuts
1/2 tsp baking powder
1/2 cup coconut
2 eggs
1 1/2 cup brown sugar
1 tsp vanilla
Pinch salt

Beat eggs and add sugar, salt and vanilla. Add rest of ingredients and pour over piecrust. Bake 20 minutes at 400.

Joyce Alden

Yummy Bars

1/4 cup brown sugar (packed)
1/2 cup white sugar
1 cup shortening
2 tsp vanilla
1/2 tsp salt
2 eggs
1/2 pkg Peanut butter chips
1/2 pkg Chocolate chips
1 cup flour
1 cup rolled oats
1 cup chopped walnuts (optional)

In a large mixing bowl, combine sugars, shortening, vanilla, salt and eggs and beat well. Add flour and stir well; add rolled oats, chocolate chips, peanut butter chips and nuts and blend well. Pour into greased and floured 9x13 pan and bake about 30 to 35 minutes minimum at 350 until golden brown. Cool, then cut in 1 or 2 inch squares.

Beth J. Weckel

Rolled Cookies

Kolachy

1/2 cup butter
1 pkg (3 oz) cream cheese
1 cup sifted flour
1 cup jam

Cream butter and cheese. Work in flour. Roll out paper thin on floured board. Cut with 2" round cutter. Put 1/2 to 1 tsp jam in center. Fold 2 edges together to center. Place on greased cookie sheet. Bake at 375 for 15 minutes. While warm, sift powdered sugar on top.

Carolyn Walters

Sugar Cookies

3 cups powdered sugar
2 cups margarine
2 eggs
2 tsp vanilla
1 tsp almond flavoring
5 cups flour
2 tsp cream tartar
2 tsp soda

Cream together first five ingredients. Then add the rest of the ingredients. Mix well and refrigerate 2 to 3 hours in covered bowl or zip-lock bag. Roll thin on floured board, dip cutters in flour. Bake at 375 for 7 to 8 minutes until golden, frost and decorate if desired.

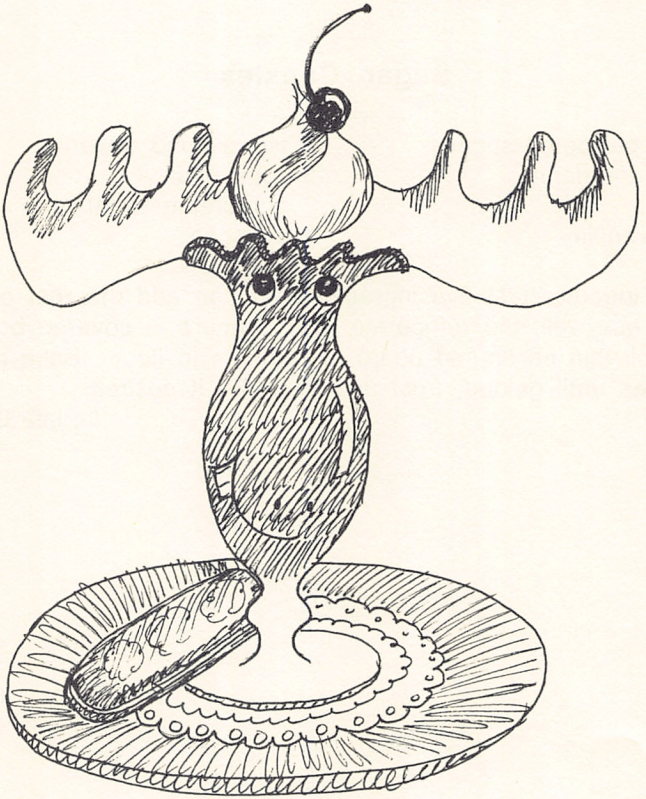
Lonnie Capps

To My Valentine Oatmeal Cookies

2 1/2 cups sifted flour
1 tsp baking powder
1/2 tsp salt
3/4 cup butter,softened
3/4 cup sugar
1/2 cup milk
1 egg
1 tsp vanilla
1 cup oatmeal

Sift flour, baking powder and salt in bowl. Add butter, sugar, milk, egg and vanilla. Beat until well blended, about 2 minutes. Stir in oats. Roll out on floured board to 1/4" thick. Cut into heart shapes. Bake at 375 about 15 minutes. Decorate with tinted powdered sugar frosting.

Barbara Wilkins



Candy

Washington Aplets

1/2 cup hot applesauce 2 pkgs Knox gelatin

Put gelatin and sauce together and let stand 10 minutes. Grate 3/4 cup raw apple into saucepan, add 2 cups sugar and boil. Stir applesauce mixture into apples and cook 15-20 minutes and remove from heat. Stir in 1 tsp vanilla, 1 Tbsp lemon juice and 1/2 cup chopped nuts.

Pour onto a deep platter or 8x4 loaf pan. Let stand 24 hours, cut and roll in powdered sugar---keep rolling until no longer sticky. (Cut into 1" squares).

Mrs. Jack M. Linton

Haley's Bonbons

15 oz can Eagle Brand Milk 1 tsp vanilla
3/4 lb butter or margarine 1/2 cup bourbon or brandy
2 lb+6-8 Tbsps powdered sugar 1 cup chopped pecans

Brown butter in iron skillet. Cool to lukewarm. Cream milk and half the sugar in electric mixer. Add vanilla and bourbon. Add warm butter carefully. Add rest of sugar and mix until very smooth. Add nuts. Place 3-4 hrs in freezer. Dip out from freezer using melon baller - Place on wax paper. Dip in chocolate quickly. Return to wax paper and top with pecan half.

Dip:
1 lb semi-sweet chocolate 1 lb bitter chocolate
1/2 cake parowax Lump of butter

Store in airtight container in refrigerator or freezer and "lock yourself out".

Thelma Bagley

Candy Easter Eggs

1/4 cup butter
1/2 lb marshmallows
5 cups oven popped rice cereal
1 1/2 cups shredded coconut

Cook butter and marshmallows over hot water until syrupy. Put cereal in greased large bowl and pour on marshmallow mixture, stirring briskly. Shape mixture into eggs. Dip each egg into thin confection sugar icing, then in coconut which has been tinted various colors. Let dry on waxed paper.

Juliana Wold

Coconut Candy Balls

2 1/2 boxes powdered sugar
2 cups Angelflake coconut (no substitute)
1 can sweetened condensed milk
2 sticks butter
2 cups pecan pieces
1 bag (12 oz) semi-sweet chocolate chips
1/4 lb paraffin wax (sealing wax)
2 Tbsps vanilla

Melt butter in microwave and set aside. Mix the powdered sugar and coconut and pecans in large, large bowl. Add sweetened condensed milk and melted butter, and vanilla. Blend well. It will be difficult to work with. When all blended, shape with hands into small balls and place on waxed paper. Let stand about 30 minutes or longer. In the meantime, melt over a double boiler, the chocolate chips and paraffin, stirring until well-blended into a chocolate syrup. With the syrup mixture in the pot still over the bottom of the double boiler, dip each candy ball into the syrup and place on waxed paper to dry. Do each ball separately for best results. Makes about 3 dozen.

Dawn Tisdale

"Aunt Bill's" Candy

A traditional caramel fudge recipe acquired in Oklahoma 30 years ago - Delicious!! Melt 2 cups white sugar over slow burner until brown (caramelize). Bring to a boil 4 cups white sugar and 2 cups canned milk. Add caramelized sugar slowly. Boil to firm ball stage. Add 1/2 tsp baking soda, 1/4 lb butter, 1 tsp vanilla, and 1 lb nuts. Cook to lukewarm. Beat until it loses gloss. Place in pans and slice. Pat Reeves

Caramels

1 cup butter (2 cubes)
1 lb brown sugar
Dash salt
1 cup honey or light corn syrup
15 oz can sweetened condensed milk
1 tsp vanilla

Melt butter in heavy saucepan. Add brown sugar and salt, stir. Add honey, mix well. Add milk gradually, stirring well. Cook over medium heat until mixture is at firm ball stage. Stir constantly. It takes awhile. Cook at that temperature for 5 minutes. Remove from heat, add vanilla.

Stir and pour into buttered 9x9x2 pan. Cool until very hard, cut into squares, wrap in small pieces of wax paper.

DiAnne Heverling

Peanut Butter and Chocolate Fudge

3 cups sugar
2 squares baking chocolate
1/2 cup crunchy peanut butter
1 cup undiluted evaporated milk
1 tsp. butter
1 tsp. vanilla

Combine sugar, milk and chocolate in the same pan. Cook, stirring constantly over medium heat until the mixture begins to boil. Cook three minutes longer, remove from heat. Add butter and vanilla.. Beat approximately 5 minutes, then add peanut butter. Continue to beat until the mixture begins to firm. Pour on greased plate, platter or cookie sheets.

Doris Falconer

Hopscotch Candy

Combine in top of double boiler 1/2 cup peanut butter, 1-6 oz pkg butterscotch morsels. Place over heat until melted. Stir well. Add: 2 cups La Choy chowmein noodles, 2 cups Kraft miniature marshmallows, 1 cup chopped walnuts. Drop by tsp on greased cookie sheet. Bake at 350. Bake approximately 12-15 minutes.

June Lynch

Aunt Susan's Karmel Korn

3 quarts popped corn (can use more)
2 cups molasses (dark) or part sorghum and part light molasses
1 cup white sugar

Mix molasses and sugar together and cook until mixture makes a long thread. Remove from heat, add pinch soda (1/4 to 1/2 tsp). Stir well. Pour over popped corn in large container, grease hands and roll into balls.

Virginia Bryant

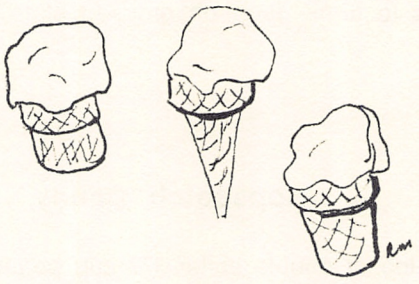
Peanut Butter Cups

Mix: 1 stick + 2 tsp butter or soft margarine
1 cup peanut butter
1 tsp vanilla

Add: 1 box confectioners sugar and work in by hand. Roll in small balls and refrigerate overnight. Place in bon bon cups.

Melt over double boiler or in microwave oven 1-12 oz package chocolate chips. Pour melted chocolate over bon bons. Makes 4-5 dozen.

Bettie Peck



Peanut Clusters

4 squares of almond bark or
12 oz. pkg butterscotch chips
12 oz chocolate chips

Melt in double boiler, or microwave. Add 10 oz or 16 oz salted peanuts. Drop by spoonful onto wax paper and let cool. Makes 2 dozen.

Sharon Campbell

Pecan Crisp

1 layer pecans on cookie sheet
1/4 cup brown sugar
2 cups white sugar
1 Tbsp white Karo syrup
3/4 cup water
1/4 tsp salt

Bring to boil and add 2 Tbsps butter. Cook to 275 and dribble over pecans.

Maxine Linsacum

Swedish Nuts

3 1/2 cups nuts
(almonds, pecans, walnuts)
2 stiff beaten egg whites
1 cup sugar
1/4 tsp salt
1/2 cup butter (must be butter)

Melt butter in a 16x11x1" jelly roll pan. Fold sugar and salt into beaten egg whites. Beat until stiff. Fold nuts into meringue. Spread nut mixture over butter. Stir every 10 minutes while baking nuts. Bake until nuts are coated with brown covering and no butter remains in the pan. Pour out on brown paper (grocery sacks will do) over a cooling rack.

Betty Vogt

Mother's English Toffee

Cook to firm ball stage:
1/2 cup white sugar
1/2 cup brown sugar
2/3 cup corn syrup (white)
1/2 cup + 2 Tbsps cream (half and half or whipping)

Add and cook to hard ball: (not too hard)
6 Tbsps butter
1/8 tsp salt

Add:
1/2 tsp vanilla

Remove from heat and pour in greased 8x8 pan. DO NOT SCRAPE PAN. Put scrapings into a separate greased saucer or dish. Cool, cut in squares. I wrap pieces of the candy in wax paper and store in box or candy dish.

Phyllis Chamberlin

Neva Egan's Almond Toffee

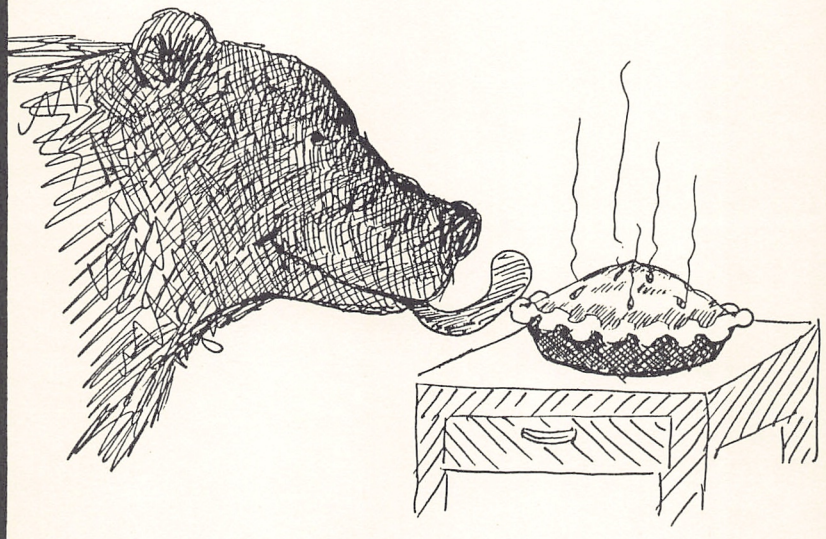
1 lb butter
2 cups sugar, white
2 cups almonds - cut in half
4 Tbsps water

Melt butter over low heat. Add remaining ingredients and cook over high heat until medium brown colored. Almonds should be well toasted. Pour onto buttered platter or large pan. Toffee will be thin like peanut brittle. From my wonderful neighbor.

Kay Linton



Pies and Desserts



Super Meringue Pie Topping

1 Tbsp cornstarch
2 Tbsps cold water
1/2 cup boiling water
3 egg whites
dash salt
6 Tbsp sugar
1 tsp vanilla

In small saucepan blend cornstarch and cold water, add boiling water and cook, stirring constantly, until clear and thickened. Cool completely. Beat egg whites until foamy. Add salt. Gradually add sugar, beating at high speed until stiff. Turn mixer to low speed. Add vanilla. Gradually beat in cooled cornstarch mixture. Turn mixer again to high speed and beat well. Spread on top of 9 inch pie. Bake at 350 degrees 11 to 12 minutes.

Ruth W. Bickel

Mayonnaise Pie Crust

1 cup sifted flour
1 Tbsp cold water
1/3 cup real mayonnaise

Mix water with mayonnaise, add to flour. Mix well. Press into pie tin with fingers. Chill for 20 minutes. Bake at 425 for 10-12 minutes. Especially good with lemon or cream pies.

Marjorie Learned

Agnes's Cranberry Pie

Filling:
1 heaping cup domestic whole raw cranberries
1/4 cup sugar
1/4 cup chopped nuts

Topping:
1 egg
1/2 cup flour
1/4 cup melted butter
2 Tbsps Crisco
1/2 cup sugar

Grease 9" pie plate. Spread cranberries to cover bottom of pie pan. Sprinkle with 1/4 cup sugar and nuts. Beat egg well and add sugar (1/2 cup). Add flour, butter, and melted shortening (Crisco). Pour over cranberries. Bake 45 minutes at 350. Serve with sweetened whipped cream or vanilla ice cream.

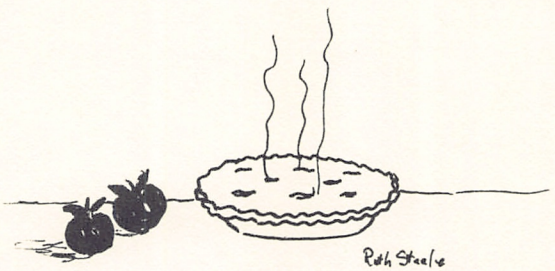
Jean McCaskey

Avocado Pie

1 ripe Avocado
1 can Eagle Brand milk
1/3 cup lemon or lime juice

In blender, mix juice and avocado,then add milk. Pour into graham cracker crust and refrigerate.

Debra Dailey



Low Bush Cranberry and Raisin Pie

2 cups granulated sugar
2 Tbsps flour or cornstarch
1/4 tsp salt
2/3 cups water
3 cups cleaned low bush cranberries
1 cup seeded raisins
2 Tbsps melted butter
1 1/2 tsps grated lemon or orange rind

Line 9 inch pie plate with your favorite pastry. Mix first four ingredients, heat until sugar dissolves. Add cranberries and raisins; simmer until cranberry skins pop. Add lemon rind and butter; mix lightly with fork. Cool slightly. Pour berry mixture into pie shell. Cover with top crust or lattice strips of pastry. Bake in oven at 425 for 30-40 minutes. Makes one 9 inch pie

Gerrie Breeding

Deep Dish Blueberry Pies

1 quart blueberries
1 1/2 Tbsps lemon juice
3/4 cup sugar (about)
1/4 tsp salt
2 1/2 Tbsps tapioca
1 Tbsp Lemon rind, grated
1 tsp sugar

Wash and drain berries, sprinkle with lemon juice. Combine sugar (use more if berries are tart), salt and tapioca; sprinkle over berries; mix well. To piecrust mix, add lemon rind and 1 tsp sugar; make up according to directions on package. Roll out 1/8 inch thick. Cut 6 round, one inch larger than individual baking dishes (1 1/4 cups); then cut several gashes in each for steam to escape. Spoon berry mixture into baking dishes; moisten edges with cold water; place pastry rounds over berries; tuck edge under all around and press against dishes with tines of floured fork. Bake in hot oven 425 about 20 minutes or until berries are cooked and crust is brown. Serve warm or cold. Makes 6 servings

Gerrie Breeding

Blueberry Cream Pie

1 graham cracker pie crust. Line bottom and sides with sliced bananas. Whip 1 pkg (8 oz) cream cheese and 1 cup sugar and 1 ctn (9 oz) Cool Whip until well blended. Pile on top of bananas. Add 1 can blueberry pie filling on top of cream cheese mixture. Add dollops of whipped cream or the cream cheese mixture on top. Chill before serving. Keep refrigerated. A cool whip recipe - very easy, very quick, very good. Given to me by Texas cousin, Ollie Winstead.

Mary Dobson

Divinity Nut Pie

Beat 3 egg whites until stiff. Add 1 cup sugar gradually, beating well. Fold in 23 (single) soda crackers that have been rolled fine. Fold in 1 cup finely chopped pecans. Add 1 tsp vanilla.

Spread mixture in well-greased 9 or 10" pie pan. Bake at 350 for 26 minutes. Let stand until cold. Whip 1/2 pt whipping cream with 3 Tbsps sugar. Spread over pie. Sprinkle with 1/2 cup coconut. Refrigerate at least 12 hrs before serving.

Dee Kappel

Fudge Nut Cream Pie

1 baked 9" pie shell
2 (4 oz) pkgs Chocolate pudding and pie filling
3 cups milk
6 oz pkg milk chocolate chips
2 Tbsps butter
1 tsp vanilla
1/2 cup chopped walnuts
1/2 cup heavy cream whipped

Combine pudding mix, milk and chips in saucepan. Cook, stirring constantly, over medium heat until chocolate melts and pudding comes to a boil. Remove from heat and blend in butter and vanilla. Cool 5 minutes stirring occasionally. Pour into cool pie shell. Sprinkle chopped nuts over pie but not quite to edge. Chill. Spoon whipped cream in a ring around edge.

Given to me by my mother Inez Henderson.

Beverly Johnston

Holiday Pie

2 Baked pie shells. Combine 1 cup chopped walnuts, 3/4 cup sugar, 1 tsp vanilla, 1 can Libby's pumpkin pie mix. Beat 1 1/2 cups chilled whipping cream until stiff; fold into pumpkin mixture. Pour into baked shells. Freeze 4 hours. Garnish with 1/4 cup walnuts. If frozen overnight, remove 30 minutes before serving. Add a heaping spoon of whipped cream before serving or "frost" pie with whipped topping (after freezing) and refreeze. Then ready to serve!

Dorothy Larsen

Japanese Fruitcake Pie

4 eggs
1 cup coconut
1 cup pecans (chopped)
1 cup raisins (yellow)
2 sticks melted margarine
2 cups sugar
1/2 tsp vanilla
2 pastry shells

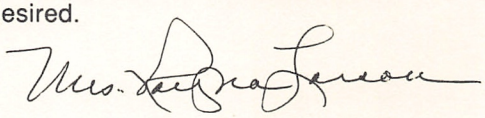
Beat eggs slightly. Add all ingredients. Pour into pie shells and bake at 300 for 50 to 55 minutes.

Lou Cindy McInnis

Margarita Pie

1 1/4 cup finely crushed pretzels
1/2 cup plus 2 tbsp. butter or margarine, melted
1/4 cup sugar
1 (14 oz.) can sweetened condensed milk.
1/3 cup lime juice
3-4 Tbsps Tequila
2 Tbsps triple-sec or other orange flavored liquour
1 cup heavy cream, whipped

Combined crumbs, margarine and sugar; press firmly on bottom and up side of lightly buttered 9" pie plate. In large mixing bowl combined condensed milk, lime juice, tequila and triple sec. Mix well. Fold in whipped cream. Pour into prepared crust. Freeze 4 hours or chill 2 hours. Garnish with additional whip cream and pretzels if desired.



Key Lime Pie

2 eggs, slightly beaten
1 can (15 oz) sweetened condensed milk (1 1/3 cups)
1/2 cup fresh lime juice
1 tsp grated lime rind
1/4 tsp salt
Green food coloring
9 inch baked pastry shell or crumb crust
Whipped cream, optional

Combine first 5 ingredients. Beat with rotary or electric beater until mixture thickens. Add green color (sparingly) as desired to tint mixture a very pale green. Pour into pie shell or crust. Bake in moderate oven (350) for 10 minutes or until filling is set. Cool. Serve with whipped cream, if desired.

Emily (Polly) Underhill

Lemon Meringue Pie

1 1/2 cup sugar
3 Tbsps cornstarch
3 Tbsps flour
Dash of Salt

Mix above in saucepan; gradually add 1 1/2 cup hot water, stirring constantly. Cook and stir until mixture boils. Cook and stir 2 more minutes. Stir small amount of mixture into 3 egg yolks and return to hot mixture. Bring to boiling and cook 2 minutes, stirring constantly. Add 2 Tbsp margarine. Slowly add 1/3 cup lemon juice, mixing well. Pour into baked pastry shell. Spread with meringue and bake. Cool before serving.

Betty Cuddy

Peanut-Butter Chocolate Chiffon Pie

1 env unflavored gelatin
1/2 cup cold water
1/2 pkg (6 oz) semi-sweet chocolate chips
1/2 cup smooth peanut butter
1/2 cup milk
1 tsp vanilla
3 egg whites
1/4 cup sugar
1 cup heavy cream, whipped
9 inch peanut butter crumb crust (see recipe below)

In top of double boiler, sprinkle gelatin over water. Add chocolate and peanut butter. Cook over hot (not boiling) water, stirring until gelatin is dissolved and chocolate is melted. Remove from heat. Stir in milk and vanilla. Chill until slightly thickened. Beat until smooth.

Beat egg whites until foamy. Gradually add sugar, beating until very stiff. Fold into peanut butter mixture along with whipped cream. Turn into peanut butter crumb crust. Chill until firm.

Peanut-Butter Crumb Crust:

2 Tbsps melted butter
1/4 cup crunchy peanut butter
1 1/2 cup graham cracker crumbs
2 Tbsps sugar

Combine melted butter with peanut butter. Stir until blended. Mix with graham cracker crumbs and sugar. Press onto the bottom and sides of a 9 inch pie plate. Chill until set.

Sheila R. Ermeri

Peanut Butter Pie

8 oz pkg cream cheese
1 1/2 cups crunchy peanut butter
1 cup sugar
1/2 cup milk
9 or 10 oz carton Cool Whip

Blend together in order given. Pour into Graham cracker crust. Freeze.

Ellen Sassara

Mystery Pecan Pie

8 oz pkg cream cheese
1/3 and 1/4 cups sugar
1/4 tsp salt
2 tsp vanilla
4 eggs
9" or 10" unbaked pie shell
1 1/4 cups chopped pecans
1 cup light corn syrup

Combine cream cheese, 1/3 cup sugar, 1 tsp of the vanilla and 1 of the eggs. Pour into shell. Sprinkle with pecans. Combine remaining eggs, sugar, vanilla and syrup and pour over the pecans. Bake at 375 for 35-40 minutes until center is firm. Serves 6-8.

Mary Cay Lowbar



Pumpkin Praline Pie

9" deep dish frozen pie crust
1/3 cup butter
1/3 cup brown sugar
1/2 cup pecans, chopped
4 1/2 oz pkg egg custard mix
1 1/2 cup canned pumpkin pie mix
1/3 cup sugar
13 oz can evaporated milk
1 egg yolk
1 tsp cinnamon
1/2 tsp ginger,
1/2 tsp cloves
1/2 tsp nutmeg
pinch of salt
8 oz container frozen whipped topping

Bake frozen pie crust at 400 for 10 minutes. Allow to cool slightly. Combine butter and brown sugar in small saucepan; cook until bubbly. Remove from heat. Stir in pecans; spread mixture on pre-baked pie shell. Bake 5 to 6 minutes at 450. Allow to cool slightly.

Combine remaining ingredients - except whipped topping in large saucepan and blend well. Stir over med. heat until mixture comes to a boil and begins to thicken. Pour into pre-baked pie crust. Cool thoroughly. Spread with whipped topping. Refrigerate at least 3 hours.

Kathy Janssen

Easy Good Rhubarb Pie

1 1/2 cup sugar
2 Tbsps flour
3 cups Rhubarb
3 eggs
1 1/2 Tbsp melted butter
unbaked 2 crust pie shell

Place ingredients into pie crust and top with crust. Bake at 450 for 10 minutes. Then 30 minutes at 350.

LaPriel Stephan



Fresh Strawberry Pie

This never fail glaze will make you wonder why you even looked at the bakery pies!

1 cup sugar
1 Tbsp lt. corn syrup
1 cup water
3 Tbsps cornstarch
3 Tbsps strawberry jello
2 cup sliced fresh strawberries
1 pre-baked pie shell

Mix sugar, corn syrup, water and cornstarch together in a saucepan. Cook until mixture is clear. Remove from heat and add the jello. Stir until dissolved. Cool this glaze mixture while you slice the berries into a cooled pie shell. (9 inch size) Pour glaze over the berries and refrigerate 3 to 4 hours before serving. Filling should be fairly firm. Top with whipped cream.

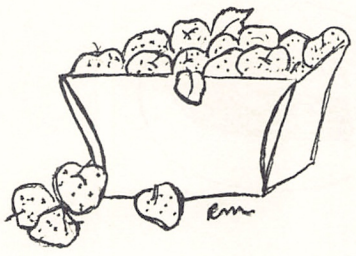
Sandy Sisco

Glazed Strawberry Pie

1 1/2 qts fresh strawberries
1/2 cup water
1 cup sugar
2 1/2 Tbsps cornstarch
1 Tbsp butter
Red food coloring

Wash, stem and drain strawberries. Place 1 qt in shell. With remaining 1/2 qt. prepare following glaze: Crush berries thoroughly. Combine with water, sugar and cornstarch in saucepan. Add butter and enough coloring to give attractive color. Spoon glaze over whole berries making sure all berries are covered. Cool thoroughly in refrigerator. Before serving, cover with whipped cream. Tip: Bake shell on top rack and there will be less shrinking.

Ursula Veatch



Desserts

Almond Torte

1/2 tsp sugar
1/2 tsp all purpose flour
7 oz of almond paste
1/2 cup unsalted butter
3/4 cup sugar
3 eggs
1/4 tsp baking powder
1/4 tsp almond extra
1 Tbsp Kirsch
1/4 cup sifted flour
Confectioners' sugar for dusting
1 cup raspberries, pressed through a sieve

Preheat oven to 350. Butter an 8 inch round cake pan, sprinkle with a mixture of 1/2 tsp sugar and 1/2 tsp flour. Tap out excess from pan. With an electric mixer, cream the almond paste and butter until smooth. Beat in 3/4 cup sugar, scraping sides of bowl. Add eggs, one at a time, beating well after each addition. Add baking powder, almond extract, and kirsch. Fold in 1/4 cup flour. Spread batter in prepared pan and smooth the top with a spatula. Bake 30-35 minutes, or until a knife inserted in center comes out clean. Cool and remove from pan. Dust with confectioners' sugar. Just before serving, top each slice of torte with pureed raspberries.

Cynthia Dorrell

Pat's Cranberry Torte

1 lb lowbush cranberries made into sauce
1 pint whipped cream with 1 tsp vanilla and 2 tsp powdered sugar
1 tube soda crackers crushed fine.

In glass bowl, layer cream, cranberries, crackers, cream, cranberries, crackers. Refrigerate 12 hours. (Large brandy snifter takes 6 cans of berries, 1 1/2 pt cream.) When using canned berries, add a bit of lemon juice

Pat Fleetwood

Baileys Tipsy Turtle Torte

1 1/2 cups shortbread cookie crumbs
1/4 cup packed light brown sugar
1/4 tsp ground nutmeg
1/4 cup butter, melted
1 quart butter pecan ice cream
3/4 cup Baileys Original Irish Cream
1 jar (12 oz) caramel ice cream topping
1 cup coarsely chop pecans, toasted
1 quart chocolate ice cream
1 jar (12 oz) fudge ice cream topping

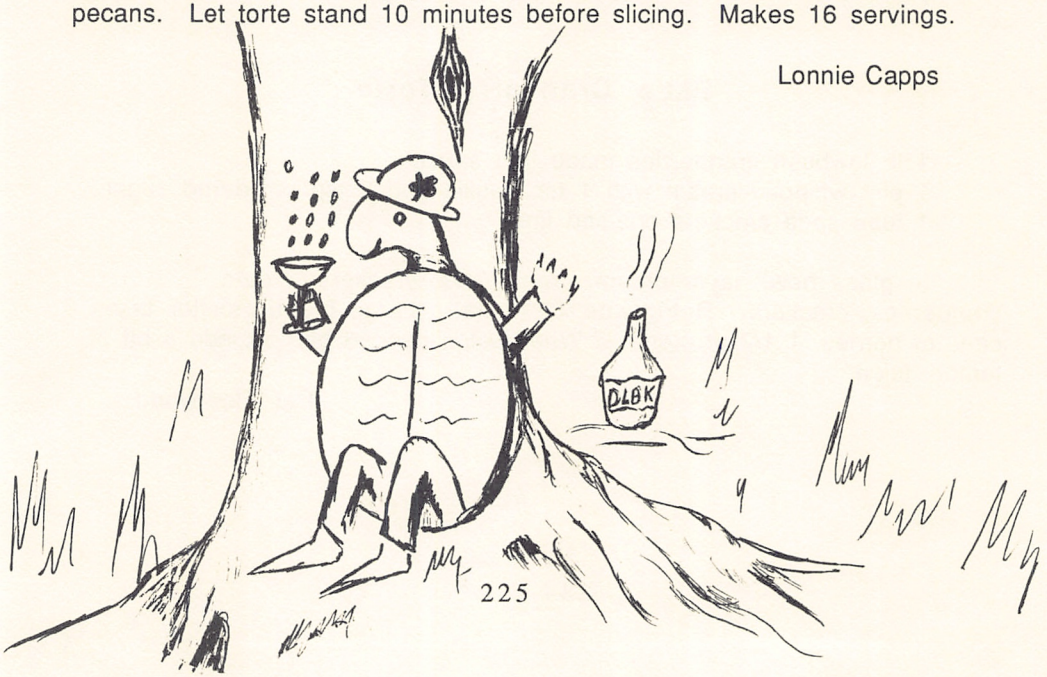
Crust: Lightly butter sides of 10 inch springform pan: line sides with strips of waxes paper: butter the bottom and paperlined sides of pan. In small bowl mix shortbread crumbs, sugar and nutmeg; stir in melted butter. Pat evenly on bottom of pan; refrigerate.

First layer: Spoon slightly softened butter pecan ice cream into medium-size bowl and swirl in 1/2 cup Baileys. (Do not over mix!) Pack into chilled crust. Pour caramel topping into small bowl and stir in 2 Tbsps Baileys. Spoon over butter pecan layer; sprinkle with 3/4 cup pecans. Freeze 1 hour.

Second layer: Spread slightly softened chocolate ice cream on top of frozen first layer. Pour fudge topping into small bowl and stir in remaining 2 Tbsps Baileys; spoon over chocolate ice cream. Cover with foil and freeze until firm, about 6 hours or overnight.

Serve: Remove sides of pan: peel off waxed paper. Place bottom of springform pan on serving plate: garnish top with remaining 1/4 cup pecans. Let torte stand 10 minutes before slicing. Makes 16 servings.

Lonnie Capps



Baked Apples Alaska Flambe

4 Golden Delicious apples
Lemon
Nesselrode or brandied fruit chopped
Vermouth
1/3 cup sugar
Clarified butter
Pound cake rounds
1/2 cup apricot jam strained or blended
2 egg whites (1/4 cup)
1/3 cup sugar
vanilla
*1/2 cup bourbon (optional)

Core and peel apples. Rub with lemon. Use lemon peel in pan.. Fill center of apples with nesselrode or brandied fruit. Pour 1/2 inch vermouth in pan. Sprinkle 1/3 cup sugar over apples.

Drizzle 1 tsp clarified butter over each apple. Bake at 350 for 30-40 minutes, basting occasionally, until knife pierces easily, apples tender but not overcooked. (Microwave: 4 1/2-5 1/2 minutes for 4 apples). This much can be done ahead and reheated. Pre-heat oven to 500.

Toast rounds of pound cake. Put 1/3 tsp clarified butter over each cake. Spread each with apricot jam. Put apple on top.

Meringue: Beat egg whites. Gradually beat in sugar. Add vanilla. When meringue holds shape, cover each apple, leaving an opening in top. Put in 500 oven. Bake 2 minutes or until lightly browned. Pour juices from pan into remaining apricot jam and heat. Serve apples with sauce. *Heat bourbon and flame. (Microwave bourbon 15 seconds on High). If desired, spoon flaming bourbon over apple. Add sauce and more bourbon and serve.

Sheila R. Erwin

Saucy Bananas

6-8 bananas
1 egg
1/2 cup sugar
2 Tbsps reconstituted lemon juice
1/4 to 1/2 tsp cinnamon
1 cup nuts

Cut the bananas in good size pieces. In a saucepan combine the egg, sugar and lemon juice, cook until thick and bubbly. Remember to constantly stir. Remove from heat and add the cinnamon and nuts. Let cool 5 minutes. Pour over bananas. Mix well and chill.

Linda Rexwinkel

Baked Alaska
(easy and quick)

In advance - bake (1) 8x8 inch layer of sponge or chiffon cake.

3 egg whites
7 Tbsps sugar
1/2 tsp vanilla
1 pt. ice cream (should be frozen solid - flavor depends on you)

Preheat oven to 500. Beat egg white until stiff, add sugar and vanilla and beat until glossy. Cover wooden board with heavy paper. Place cake in center, put hard ice cream on top and frost ice cream and cake with meringue, lifting to make peaks. Bake 3 minutes until peaks are brown. Serve immediately. Makes nine servings.

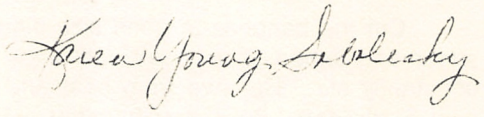
Experiment - Chill well drained pineapple or peach slices. Fill with hard ice cream, cover with meringue and bake as above. Attractive and delicious desserts.

Gerrie Breeding

Kasitsna Bay Blueberry Cobbler

Melt 1/2 stick butter in 9 x 13 pan.
Mix:
1 cup flour
2 tsp baking powder
1 tsp vanilla
1 cup sugar
Dash of salt
3/4 to 1 cup milk

Pour over melted butter, add 2 cups wild blueberries. Pour 2 cups of water over berries. Bake at 425 degrees for 30 minutes. After a few minutes when crust rises, sprinkle a little sugar/cinnamon over the top. (Kasitsna Bay is across Kachemak Bay from Homer on the Seldovia side.)



Chocolate Decadence

1 lb semi-sweet chocolate
1/4 lb plus 2 Tbsp butter
5 eggs
1 Tbsp white sugar
1 Tbsp white flour
2 cups whipping cream
1/4 cup confectioners sugar
1 Tbsp Grand Marnier
1 tsp vanilla extract
4 oz semi-sweet bar chocolate, slightly warmed
12 oz frozen raspberries, thawed, pureed, strained sweetened with small amt of confectioners sugar. Strain again if lumpy.

Butter and flour an 8" round cake pan or better yet, line it with buttered parchment paper. Preheat oven to 425. combine the 1 lb of chocolate and the butter in the top pan of a double boiler placed over simmering water and heat just until melted; set aside. Combine the eggs and sugar in the top pan of a double boiler placed over simmering water and , with a wire whisk whip just until warm to the touch. Immediately remove the egg-sugar mixture to a mixing bowl and whip at the highest speed, until tripled in bulk and very light.

Using your hand or a wire whisk fold the flour and the chocolate mixture into the eggs, being careful not to deflate the eggs, but folding thoroughly. Pour this mixture into the prepared pan and bounce the pan once on the counter top to remove any air bubbles.

Bake it in the preheated oven for 15 minutes. Remove from oven (the cake will be soft in the center). Let cool to room temperature. Wrap and freeze for at least 12 hours or up to a month.

To unmold, spin the pan for 15 seconds over a lit burner preheated to medium. Invert on to a serving plate. Whip the cream until soft peaks form. Add the confectioners sugar, liqueur and vanilla. Continue whipping until stiff peaks form. Do not overbeat. Mask the entire decadence with the cream, reserving some for piping a circle of rosettes around the outside of the top edge. With vegetable peeler, make chocolate curls from the warmed chocolate and fill the center of the decadence with them. (You can make these ahead and freeze).

Allow the cake to set out for 30 minutes before serving to permit the maximum taste experience. To serve: spoon a pool of raspberry puree on each plate or on top of each serving. Makes 12 servings.

Eileen Callaway

Chocolate-Dipped Strawberries

1/2 lb semi-sweet, bittersweet
or coating chocolate, coarsely chopped
12 to 16 strawberries, room temperature

Line baking sheet with waxed paper. Stir chocolate in top of double boiler set over hot (but not simmering) water until melted and smooth. Remove from over water. Holding each berry by stem or hull, dip 2/3 deep into chocolate. Shake gently to remove excess. Place on prepared sheet. (Set chocolate over hot water to soften if necessary.) Refrigerate berries until chocolate is firm, about 30 minutes. Serve berries at room temperature. Should be used the day they are prepared.

Sheila R. Erwin

Easy Chocolate Frozen Dessert

1 cup powdered sugar
1/2 cup butter or margarine
1 1/2 square melted cooking chocolate
3 eggs - separated
1 tsp vanilla
1 cup chopped walnuts

Blend in mixer, sugar and butter, add egg yolks and melted chocolate. Add to well beaten egg whites, nuts and vanilla.

Line freezer tray with graham cracker crumbs, pour chocolate mixture over cracker crumbs, top with a few cracker crumbs and freeze.

Carol Elizabeth Brady

Quick Chocolate Mousse

12 oz pkg chocolate chips
4 eggs
5-6 Tbsps hot strong coffee
1 Tbsp vanilla
(or 5 Tbsps rum or orange liqueur)
1 1/2 cups milk, scalded

Put everything in blender and blend for 2-3 minutes. Place in individual dishes. Chill for 8 hours or overnight. Serves 8. (I have used this recipe for high school French class treats.) Pour into foil cupcake liners and chill. Makes about 24.

Sheila R. Erwin

Chocolate Igloo Dessert

Soften 1 envelope gelatin in 1/4 cup cold water. Combine 1/3 cup sugar, 1/4 tsp salt and 1 3/4 cup milk in saucepan. Add 1 pkg German Chocolate (chopped). Cook over medium heat, stirring constantly until chocolate is melted. Blend well with egg beater. Add small amount of hot mixture to slightly beaten 3 egg yolks. Gradually add remaining hot mixture, stirring constantly. Return to saucepan and cook over low heat until slightly thickened, about 5 minutes. Remove from heat. Add softened gelatin and stir until dissolved. Pour into large bowl and chill until partially thickened. Stir in 1 tsp vanilla. Beat egg whites until foamy. Add remaining 1/3 cup sugar, 2 Tbsp at a time and continue beating just until stiff peaks form. Fold into chilled chocolate mix. Spoon into 1 1/2 qt mixing bowl, chill until firm.

Betty Cuddy

Chocolate Walnut Pudding

3 cups scalded milk
3 Tbsps cocoa
3 Tbsps cornstarch
1/2 cup sugar
Yolk of one egg
1/2 cup walnut meats, chopped
Pinch of salt
1/2 tsp vanilla
1/3 cup cold milk
1/2 cup whipping cream

Add cocoa, cornstarch, sugar, salt, 1/2 cup cold milk to scalded milk. Cook in double boiler for 10 minutes. Add beaten egg yolk quickly. Add walnuts and vanilla. Pour in sherbert glasses, cool, top with whipped cream and a dash of cinnamon.

Alice Samuelson

Quick Coffee Fluff

1 1/2 Tbsps instant Maxwell House or Yuban coffee or Sanka brand decaffeinated coffee
2 1/4 cups cold milk
1 envelope Dream Whip whipped topping mix
1 pkg (6 serving size) Jello French Vanilla instant pudding and pie filling

Dissolve instant coffee in milk in a deep narrow-bottom bowl. Add whipped topping mix and pudding mix. Beat slowly until well blended. Gradually increase beating speed and beat until mixture will form soft peaks about 3 to 6 minutes. Spoon into individual dessert dishes and chill. Garnish with prepared whipped topping and pecans, if desired. Serves 4-6.

Dotti Larsen

Baked Cranberry Pudding

2 cups Bisquick
1 cup sugar
3 Tbsps melted shortening or oil
2/3 cup milk
1 egg
2 cups cranberries, fresh or frozen

Heat oven to 350. Mix Bisquick and sugar. Stir in oil, milk and egg until well blended. Fold in cranberries (local cranberries). Pour in greased 9x9x2 sq pan. Bake 40 minutes until nicely browned and loosened from sides. Serve with warm butter sauce.

Butter sauce:
Mix 1/2 cup butter, 1 cup sugar and 3/4 cup light cream (canned milk) in saucepan. Cook 5 minutes over low heat. Do not scorch

Ursula Veatch

Cranberry Supreme

1 cup graham cracker crumbs
2 cups cranberries
1/2 cup water
2 Tbsps orange marmalade
1/3 cup confectioners sugar
1 tsp vanilla
1/4 cup butter, melted
1 cup granulated sugar
1/4 cup chopped nuts
8 oz pkg cream cheese
1 Tbsp milk
1 cup heavy cream, whipped

Combine crumbs and butter, press onto bottom of 8" square pan. Combine cranberries, sugar and water, bring to a boil. Simmer 20 minutes, stir in nuts and marmalade. Chill about 1/2 hr.

Combine softened cream cheese, conf. sugar, milk and vanilla, mix until well blended. Fold in whipped cream and spoon over crust. Top with cranberry mixture. Chill several hours or overnight. Serves about 12 small servings or 9 large.

Jean Davis

Cherry ... Berry on a Cloud

6 egg whites
1/2 tsp salt
1/4 tsp cream of tartar
1 (8 oz) pkg cream cheese
2 3/4 cups sugar
1 tsp vanilla
2 cups whipping cream, whipped
2 cups miniature marshmallows
1 can (21 oz) cherry pie filling
1 tsp lemon juice
2 cups fresh or frozen strawberries

Beat egg whites, cream of tartar and salt until frothy. Gradually add 1 3/4 cups sugar, beat until it stands in peaks. Bake at 275 oven in two 8x8 buttered pans (or 9x13) for 60 minutes. Turn oven off and let it stand in closed oven several hours. Mix softened cream cheese with 1 cup sugar and vanilla. Gently fold in whipped cream and marshmallows. Spread over meringue and refrigerate overnight. When ready to serve, cut into squares and cover with topping made of cherry pie filling, lemon juice and strawberries. This recipe is the one Sandy Everman used to win the Airlines Dessert Classic in 1982.

Kathy Janssen

Fruit Pizza

Spread 1 refrigerated tube of sugar cookie dough in pizza pan. Bake at 375 for 12 minutes.
Beat:
8 oz, cream cheese
1/3 cup powdered sugar
Spread on baked dough. Dash with vanilla, top with fresh fruit. I like bananas, kiwi, and strawberries or any canned fruit may be used. Then put 1/2 jar of apricot jelly, thinned with water over the top of all. Chill.

Ursula J. Cieatch

Graham Cracker Pudding

1 1/2 cups white sugar
1/2 cup butter
Pinch of Salt
3 eggs, separated
Approx. 3 cups crushed graham cracker crumbs

Cream sugar, butter, salt and egg yolks. Add 1 cup drained crushed pineapple. Beat egg whites stiff. Add 1/4 cup chopped nuts (or more) to creamed mixture, fold all into creamed mixture. Make layer of graham cracker crumbs in 8x10 pan. Place layer of creamed mixture and alternate with crumbs until all used. Pack all down well. Serve with dollop of whipped cream and cherry on top.

Virginia Bryant

Peanut Brittle Delight

2 cups peanut brittle
2 cup miniature marshmallows
1 1/2 cup whipping cream
1/2 cup sugar
1/2 tsp vanilla
1 cup peanuts (optional)

Crush peanut brittle very fine. Whip cream: add sugar and vanilla. Fold peanut brittle and marshmallows into whipped cream. Let stand two hours before serving. Serve in sherbet glasses. Garnish with peanuts or crushed peanut brittle. Serves 6-8.

Sheila R. Erwin

Pudding Dessert

Crust: 1 stick margarine, 1 cup flour, 1/2 cup chopped nuts. Mix and pat in 9x13 pan. Bake at 325 for 15 minutes. Cool.

Cream: 8oz pkg cream cheese with 1 cup confectionery sugar. Blend in 1 cup cool whip. Pour into crust. Mix 3 cups of cold milk with 2 (3 oz) pkg pistachio instant pudding. Blend 1 minute. Pour over cheese mixture. Top with cool whip and sprinkle with nuts.

Doris Tessier

Rebecca Sauce

To be served over strawberries or other fresh fruits.

3 oz brown sugar
1 oz dark rum
1 lb sour cream

Mix brown sugar and rum until smooth. Add sour cream and mix thoroughly.

Gerrie Breeding

Layered Rhubarb-Strawberry Dessert

4 cups rhubarb, in 1 inch pieces
1 cup sugar
1 box (3 oz) strawberry-flavor gelatin dessert
1/2 pkg (2 cups) white or yellow cake mix
1/3 cup butter or margarine, melted
Cream or ice cream (optional)

Alternate layers of first 4 ingredients and 1 cup water in 13x9x2 baking pan. Drizzle butter over top. Bake in moderate oven (350) for about 1 hour. Serve warm, with cream or ice cream, if desired. Makes 6 to 8 servings or more (depends on size of servings).

Beth J. Weckel

Rhubarb Dessert

Mix together and pat into the bottom of 8x9 pan.
1 cup sifted flour
1/2 cup butter.
5 Tbsps powdered sugar
Bake for 15 minutes in 350 oven.

Beat:
2 eggs
1 1/2 cups sugar

Sift together:
1/4 cup flour
3/4 tsp baking powder
1/2 tsp salt

Add gradually to the beaten eggs, add 2 cups cut-up rhubarb and pour over the crust and bake 35 minutes at 350. Egg mixture comes to top and forms a sort of meringue.

Evangeline Landers

Rhubarb-Oat Crisp

Toss:
4 cups rhubarb - cut up
1 1/4 tsp cinnamon
3/4 cups sugar
1/2 tsp salt

Spread in 9 x 13 pan. Mix:
1 cube margarine
2/3 cup brown sugar
1/2 cup flour
3/4 cup quick oats

Sprinkle mix over rhubarb. Bake at 350 for 45 minutes. Serve slightly warm with whipped cream.

Norma J. Hoyt

Strawberry Devonshire

3 oz pkg cream cheese, softened
2 Tbsps sugar
Dash salt
1 cup whipping cream
Fresh whole strawberries with stems left on

In small mixer bowl, combine cream cheese, sugar, salt and two Tbsps of whipping cream, beat until fluffy. Whip remaining cream. Fold this into cream cheese mixture. Makes 1 1/2 cups of delicious dessert dip. To serve - arrange strawberries on platter surrounding dip and watch them disappear with haste.

Strawberry Cream Torte

Mix 1 1/2 cubes butter,1 1/2 cups flour, and 1/2 cup chopped walnuts and spread into 9" spring form pan. Bake 20 minutes at 375. Cool.

Cream 8 oz pkg Philadelphia cream cheese and 1 cup sugar. Whip 1/2 pint whipping cream and combine. Spread on crust. Arrange 4 cups strawberries either whole or chopped. Dissolve 1 (3 oz) pkg raspberry jello in 1 cup boiling water. Let set until barely beginning to jell. Pour over strawberry layered mix. Let set overnight. Serves 8.

Ester McElligott

Strawberry Mousse

1 envelope gelatin
1/2 cup cold water
2 Tbsps sugar
1/8 tsp. salt
1 cup sour cream
1 pkg. (10 oz) frozen strawberries -thawed
1/4 cup triple sec

Sprinkle gelatin over water in saucepan. Place over low heat; stir constantly until gelatin dissolves about 3 minutes. Remove from heat, stir in sugar and salt. Stir in strawberries and triple sec (or orange flavored liqueur.) Blend gelatin mixture into sour cream. Turn into 3 cup mold and chill until firm, To serve, unmold, and fill center with strawberries.
Serves 6.

Flo Rooney

Texas Pie

Layer #1

1 cup flour; 2 cups ground pecans; 1 stick melted margarine. Mix and press into 13x9 pan. Bake at 350 for 20 minutes. Cool thoroughly.

Layer #2

8 oz cream cheese, softened: 1 cup powdered sugar. Mix until smooth. Fold in 2 cups Cool Whip. Spread on cooled crust. Put into refrigerator for 10 minutes.

Layer #3

1 small pkg each chocolate and vanilla instant pudding mix; 3 cups milk; 1/2 tsp vanilla. Combine until smooth. Pour over Layer #2. Put into refrigerator for 10 minutes.

Layer #4

Spread 1 to 2 cups Cool Whip on top. Sprinkle with 2 shaved Hershey bars. Refrigerate at least 2 hours. Serves 8 to 10.

Ellen Packey

White Chocolate Mousse

- 8 oz white chocolate, cut up
- 2 egg yolks
- 5 Tbsps Grand Marnier or other orange liqueur
- 1 1/3 cups whipping cream, whipped
- 4 egg whites, beaten until stiff

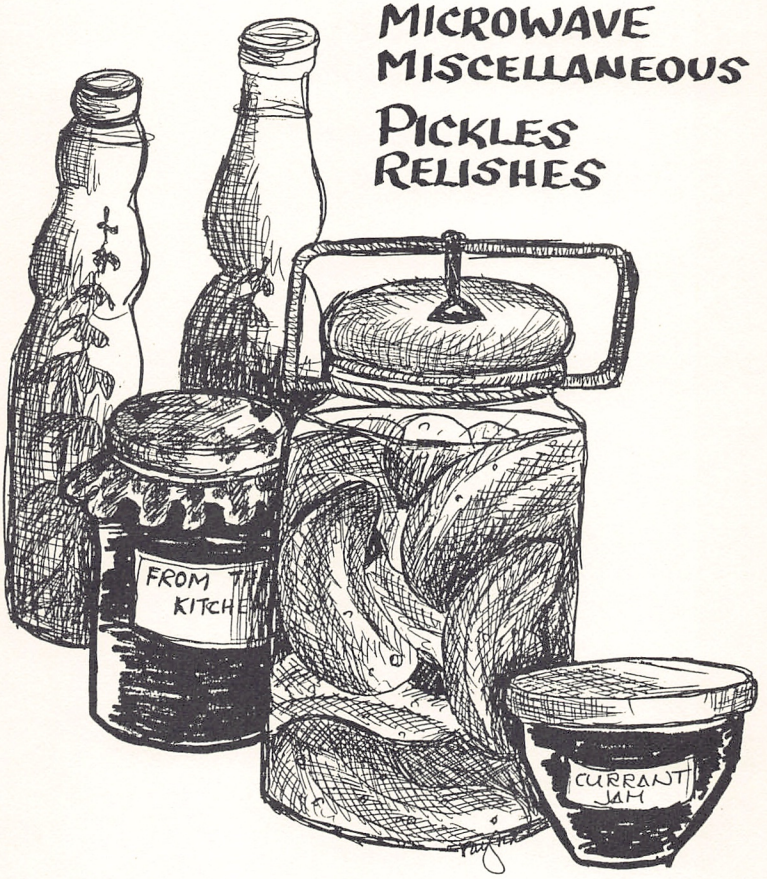
Melt chocolate in a double broiler over hot, not boiling water. Stir occasionally. Remove from heat and stir in egg yolks and liqueur. Fold in whipped cream, then fold in egg whites. Pour into serving bowl. Chill until firm. Garnish with orange or tangerine peel roses, or dark chocolate leaves.

Cynthia Dorrell



MICROWAVE MISCELLANEOUS

PICKLES RELISHES



Microwave Main Dishes

Bombay Chicken

1/4 cup butter or margarine
2 1/2 to 3 lb frying chicken (cut-up)
1 medium onion, chopped
1/2 cup raisins
2 cups hot cooked rice
1 Tbsp curry powder
1/4 tsp ginger
Salt & pepper
1 Green apple, peeled, cored & chopped

1. Place butter in 2 qt (12 x 7) glass baking dish.
2. Microwave on medium for 1 1/2 minutes or until melted. Stir in curry powder and ginger. Place chicken pieces, skin side down and thick pieces to the outside, in curried butter. Sprinkle with salt and pepper, top with onions, apple and raisins. Cover with plastic wrap.
3. Microwave on high for 20 minutes. Turn chicken over and continue cooking on high for 5 to 6 minutes or until chicken is fork tender. Let stand 5 minutes before serving. Stir cooked rice into hot seasoned drippings, Serve with chicken. 4 to 6 servings.

Tip: Final cooking is done without cover to "crisp" chicken.

Ursula J. Vealch

Cheesy Chicken Spinach

1 (10 oz) pkg frozen spinach defrosted and drained
1 (8 oz) pkg cream cheese
1 cup milk
1 cup grated Montery Jack Cheese
1/2 tsp salt
1/4 tsp garlic salt
1/2 cup Parmesan cheese, divided
2 cups cooked cubed chicken
1/2 cup crushed corn flakes

Spread spinach on bottom of rectangular baking dish. Make sauce by combining rest of ingredients except chicken and corn flakes and 1/4 cup reserved Parmesan cheese. Cook sauce 2 minutes on high, stirring often or until smooth. Spread 1/2 of sauce over spinach in dish. Top with chicken pieces and cover with remaining sauce. Sprinkle with reserved 1/4 cup Parmesan cheese and corn flake crumbs. Cook 6 minutes or until bubbly.

Terry Gregoire

Microwave Scallops Vermouth

1/4 cup butter or margarine
1 Tbsp chopped onion
2 Tbsp flour
1 can sliced mushrooms,drained
or 1 cup fr. sliced mushrooms
1/4 cup dry vermouth
1/2 tsp salt
1/8 tsp ground pepper
1 lb scallops
1 bay leaf
2 tsp lemon juice
1/2 cup sour cream
1 egg yolk
1 Tbsp chopped parsley

1. Combine butter & onion in a 2 qt microproof casserole. Cook, uncovered on High (max power) for 2 minutes.
2. Stir in flour & blend well. Add mushrooms, wine, salt, pepper, scallops, bay leaf and lemon juice. Stir carefully. Cover and cook on High for 6 minutes or until scallops are tender.
3. Remove bay leaf. Beat cream w/egg yolk. Add some of the hot liquids carefully to egg and blend well. Stir egg mixture carefully into hot casserole. Stir well. Cover and cook (on bake) for 5 minutes, stirring once more during cooking period.
4. Sprinkle with parsley and serve.

Barbara Wilkins

Halibut Westwood

1/2 lb halibut
1 med onion, chopped
1/2 chopped green pepper
1/4 cup butter
1/2 can cream of mushroom soup
1/2 cup white wine
1/2 - 1 tsp sweet basil
Salt & pepper to taste

Melt butter, sautee onion & green pepper in microwave on Hi - 2-3 minutes. Add halibut cut in serving pieces. Cover with sauce made of soup (undiluted), wine and spices. Cook in microwave on Hi for 3 minutes, turn then cook again until fish is tender and flakes.

Barbara Wilkins

Lemon-Dill Veal

1/2 cup seasoned bread crumbs
1/4 tsp dill weed
1 egg, beaten
2 tsp lemon juice
4 veal cube steaks (1 lb)
2 Tbsps butter or margarine
1 cup sliced fresh mushrooms
1/4 cup chopped onion

In addition, I use 1 green pepper & zucchini slices. On waxed paper, mix crumbs and dill. Blend egg and lemon juice in bowl. Dip steaks in egg mixture. Dredge in crumbs. Preheat 10" browning dish at High 5 minutes. Add butter and veal. Microwave at High for 45 seconds. Turn. Add mushrooms and onions.green pepper and zucchini if desired. Cover. Microwave at high 4-6 minutes, rearranging steaks after 2 minutes.

Since I don't have browning dish, I browned steaks in fry pan first. The additional veg. required longer time in the microwave. But the result was delicious!

Barbara Wilkins

Microwave Lasagne

1 lb lean ground meat
10 oz pkg chopped spinach
15 1/2 oz jar spaghetti sauce with mushroom
8 oz can tomato sauce
1 tsp parsley
1 tsp Italian herbs
1 tsp salt
1/2 tsp pepper
1/2 tsp oregano
1/4 tsp garlic flakes
1 cup cottage cheese
1 egg
8 oz pkg. mozzarella cheese grated
1/2 cup Parmesan cheese (reserve 1 cup of grated cheese for topping.)
8 uncooked lasagne noodles

Microwave beef on high - 5 minutes; spinach on high - 5 minutes, drain spinach well.
Blend spaghetti sauce, tomato sauce and spices. Add beef and spinach, cottage cheese and egg. Combine mozzarella and Parmesan cheeses. Spray 7 x 11 baking dish with non-stick spray. Put 4 raw noodles in pan. Spread with 1/2 meat mixture, then cheeses.
Repeat, ending with cheese mixtures. Cover with plastic wrap - microwave on high for 10 minutes - then on medium for 15 minutes. Uncover and sprinkle with rest of cheese. Makes 4 to 6 servings.

Emily Britton

Microwave Quick Pizza Casserole

Kids love this one!!

6 oz. (l 1/2 cup) elbow macaroni
8 oz. jar pizza or spaghetti sauce
8 oz. cottage cheese
4 oz. (1 cup) shredded mozzarella cheese
4 oz. pkg. sliced pepperoni, cut in half
1/2 cup chopped onion
1/2 tsp. basil leaves
1 Tbsp. grated parmesan cheese

Cook macaroni as directed on package to desired doneness. In two quart casserole (safe for microwave) combine all ingredients except parmeasan cheese. Blend well. Sprinkle parmeasan cheese over top. Cover with plastic wrap. Microwave on High for 7 to 91/2 minutes or until throughly heated. Rotate pan 1/2 turn halfway through cooking if your microwave is not a carousel.

substitute You can use one pound of weiners, 4 oz. of Canadian bacon, cut into 1/2 inch pieces or 1/2 lb. of ground beef, browned instead of the pepperoni.

Sandy Sisco

Pizza Dip

1 lb ground beef
1/2 cup onion, chopped
2 10 oz cans pizza sauce with cheese
1 Tbsp cornstarch
1/2 tsp crushed basil
2 tsp ground oregano
1/4 tsp garlic salt or powder
2 cups grated cheddar cheese
1 cup grated mozzarella cheese
Cubed French bread

Brown ground beef and onion together and drain it. Add cornstarch and seasonings to Pizza sauce and then stir in beef. Cook 4 minutes on high. Mix in cheese 1/3 at a time, cook 1 minute on high after each addition. Stir well. Serve with bread cubes.

Terry Gregoire

Microwave Desserts

Microwave Caramel Corn

1 cup brown sugar
1/4 cup white corn syrup
3 - 4 quarts popped corn
1 stick margarine
1/2 tsp salt
1/2 tsp soda

Combine all ingredients except soda and popcorn in 2 quart dish. Bring to boil in microwave, then cook 2 minutes on high. Remove from microwave and stir in soda. Put popcorn in large grocery bag. Pour syrup over corn. Close bag and shake. Cook on high 1 -1/2 minutes. Shake again. Cook another 1 -1/2 minutes on high. Pour into bowl and cool. Yummy.

Kay Linton

Microwave Peanut Brittle

In a 2 qt glass casserole stir well:

1 cup sugar
1 cup raw peanuts
1/2 cup white Karo corn syrup
Dash salt

Microwave 4 minutes. Remove, stir and give another 4 minutes. Remove and stir in 1 Tbsp butter and 1 tsp vanilla. Microwave 2 more minutes. Remove and quickly stir in 1 tsp soda. Quickly pour into a greased pan.

All this gets very hot. I use a rubber spatula as I'm afraid metal spoons will break the dish. To clean up the mess in the bowl I have good luck soaking for a few minutes in hot water. You really do have to work fast pouring it out and I've learned to have potholders ready. My first time got very hectic. Maybe I'll have to get some microwave bowls.

This recipe is from my good friend Margaret Eskridge.

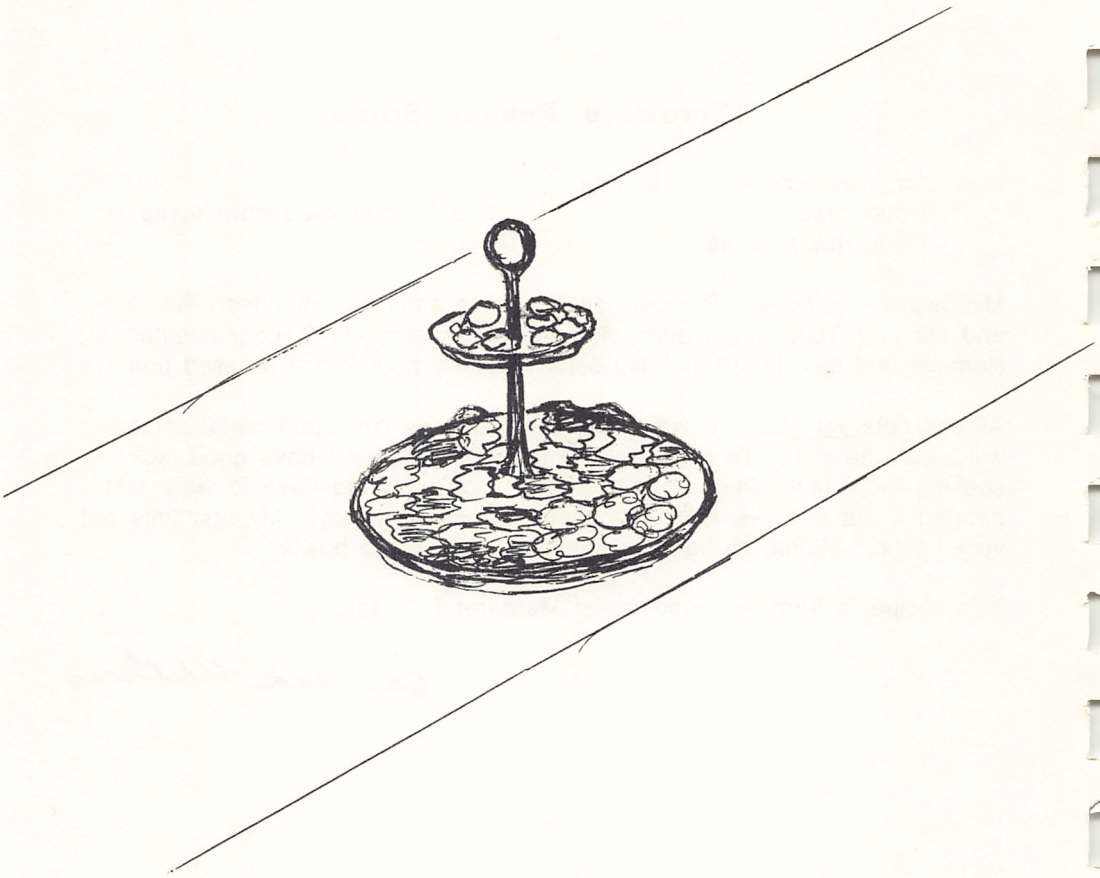
Barbara Wilkins

Microwave Pralines

3/4 cup buttermilk
2 cups sugar
2 Cup pecan halves
1/8 tsp salt
2 Tbsps butter
1 tsp baking soda

Stir together first 5 ingredients in 4 or 5 quart bowl. Cook on high 12 minutes, stirring every 4 minutes. Stir in soda until foamy. Cook 1 minute more on high. Beat mixture for 1 minute more and drop on a sheet of foil.

Neva Thorp



Mustards

Mustard

3 eggs
1 cup white sugar
1 cup Canadian Malt Vinegar
4 oz dry mustard

Cook in a double boiler, and stir until thick (about 5 minutes). If you like it less nippy, add 1/2 cup mayonnaise.

Marjorie Learned

Homemade Mustard

4 oz can of dry mustard
Equal amount of cider vinegar
(fill the empty can with vinegar to measure)
Let this set overnight, then cook the above with 3/4 cups sugar and 2 eggs. Boil for 7 minutes. If too thick add a little white wine.

(This makes only 2 to 3 small jars so you might want to double or triple the batch. It is excellent served with caribou sausage, summer sausage, etc.)

Carole Bennett

Mustard Sauce for Ham

1 cup apple jelly or apricot
1/2 cup pineapple & apricot preserves
1/4 cup French's prepared mustard
1 scant tsp horseradish.

Beat - put in jar in refrigerator. Keeps indefinitely.

Sharon Campbell

Relishes

Tavern Relish

4 cups green tomatoes chopped
1 Tbsps pickling salt
2 cups cabbage shredded
1 cup cider vinegar
1 cup sugar
1/3 cup onion chopped
1/3 cup green pepper minced
1/2 cup sweet red pepper minced
1/2 tsp celery seed
1/2 tsp mustard seed
1/2 tsp cardamom seed
6 peppercorns
1/2 tsp cloves
1/2 tsp cinnamon

Combine the tomatoes and salt. Cover and let stand in a cool place overnight. Drain the tomatoes. Combine the tomatoes, cabbage and vinegar in a saucepan. Bring to a boil, reduce the heat and simmer uncovered for 30 minutes.
Add the sugar, onion, green pepper, celery seed, mustard seed, cardamom seed, peppercorn, cloves, and cinnamon. Mix well, bring to a boil, reduce the heat, and simmer, uncovered, until the mixture thickens. Pour the relish into 3 8 oz sterilized jars. Seal immediately.

Leona Carge

Raw Cranberry Relish

1 lb raw cranberries (preferably wild Lowbush)
2 cups sugar
2 oranges, peeling and all (Navel)

Grind cranberries and oranges. Add sugar and mix. Store in refrigerator. Hint: one or two cupfuls relish, with apples, celery, nuts if desired, makes excellent holiday salad molded in red gelatin.

Della Colver Barry

Cranberry Chutney
Alaskan

4 cups whole Cranberries
2 1/2 cups sugar
1 cup water
6 whole cloves
2 cinnamon sticks
1/2 tsp salt
1 cup light raisins
2 tart apples (peeled, cored,diced)
2 firm pears
1 small onion, chopped
1/2 cup sliced celery
1/2 cup chopped toasted walnuts
1 tsp grated lemon zest

Combine first 6 ingredients (cranberries through salt) in large deep saucepan and blend well. Bring to boil, stirring frequently and cook 10 minutes or until berries pop.

Add raisins, apples, pears, onions, celery and continue cooking, stirring constantly until thick, about 15 minutes. Remove from heat and stir in walnuts and zest.

Ladle into sterilized jars and process in boiling water bath for 10 minutes. Makes 2 quarts.

Mary Lil Szal

Gingered Cranberry Sauce

4 cups cranberries
2 cups sugar
1 1/2 Tbsps minced crystallized ginger, candied
Grated rind of one orange

Boil cranberries with 1/2 cup water, simmering until berries pop. Add sugar and blend well. Remove from heat and add ginger and orange rind. Store in refrigerator, covered.

(If you prefer a firmer sauce, add 1/2 package unflavored gelatin with the sugar.)

Mildred Mantle

Pickles

Candied Dill Pickles

1 qt whole genuine dill pickles (not kosher)
1 1/2 cup sugar
1/4 cup vinegar
1 tsp celery seed
1 tsp mustard seed

Drain pickles and discard juice. Slice (about 1/4 inch thick) into a large bowl. Add sugar, vinegar, celery seed and mustard seed. Stir occasionally for 2 to 4 hours, then bottle in the original jar.

Jean G. Davis

"Margie Parker Pickles"
Bread and Butter

1 gallon cukes - 16 cups
2 cups sliced onions
1/2 cup salt
Water to Cover

Wash and don't peel. Let stand 3 hours in salt water. Cover. Drain

4 cups sugar (or 5)
1 tsp turmeric
4 Tbsps white mustard seed
1 tsp celery seed
1 1/4 quarts vinegar

Simmer until color changes and thickens, about 1 hour. Pour into pints and seal. Makes about 8 pints.

Margaret Parker



Misc

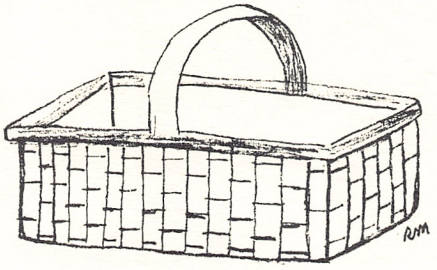
Green Pepper Jelly

Wash and dry about 5 medium large green peppers. Grind fine in blender. Add 1 1/2 cups vinegar and measure to 5 cups-add water if needed. Simmer, covered , for 5 minutes. Add 1 package of MCP Pectin. Stir well. Place over high heat, bring to boil, stirring constantly, to avoid scorching. Add previously measured 7 cups of sugar and 3/4 tsps. of salt. Tabasco sauce may be added for "bite" if desired. Mix well. Continue stirring and bring to a full rolling boil which cannot be stirred down. Boil hard 4 minutes. Remove from heat, add green coloring and stir 2 minutes before skimming. Store in sterlized glasses or jars.

INSTEAD OF PARAFFIN: To seal jelly or jam I immediately place a small square of plastic film over the top, folding it down around the container and running my finger over the top which is covered with the film-it will melt down to the hot container and become concave when cool if it has sealed. Be careful when placing on a metal lid not to break the seal. It has always worked for me.

This green pepper jelly is good as a condiment: around a block of cream cheese to be spread on crackers; or diluted with hot water and added to salad dressing for fruit salads.

Maxine Reed



Mincemeat

5 cups apples, coarsely chopped
3 cups meat, cooked (1/2 pork, 1/2 beef). grind or cut-up
1 lb currants
1 lb raisins
1 1/2 cup meat broth
2 cups brown sugar
3 cups granulated sugar
2 Tbsps cinnamon
1 Tbsp cloves
1 tsp allspice
1 tsp nutmeg
2 cups cider vinegar

Cook altogether until thick. If not to be used right away, place in hot sterilized pink jars and seal. This is a recipe for people who like mincemeat without all the citron flavors.

Virginia Bryant

Curried Fruit

1 stick butter or margarine
3/4 cup brown sugar
1 tsp to 1 Tbsp curry
2 Tbsps cornstarch
4 - 6 cans fruit (pears, peaches, pineapple chunks, cherries, etc)

Melt butter, add sugar, curry and cornstarch. Drain fruit and add to mixture. Heat until bubbly, put in refrigerator overnight, reheat at 325 for 1 hour.

Sharon Campbell

Brandied Peaches

2 1 1/2 lb. cans peach halves (drained)
1 cup sugar
1/2 cup peach brandy
1 tsp. almond extract

Cook peach juice until reduced by half. Add sugar and stir until well dissolved. Add almond extract and cool. Add peach brandy. Pack peach halves in glass quart jar and cover with above. Age at least 24 hours before using.

Lonnie Capps

Mother's Spiced Peaches

1 large can freestone peaches
3/4 cup light brown sugar
1/3 cup minus 1 Tbsp vinegar
2 sticks cinnamon
1/2 tsp whole cloves
1/2 tsp whole allspice

Drain peaches. Add sugar, vinegar and spices to syrup; boil 5 minutes. Add peaches when slightly warm. Allow to stand overnight. Drain peaches before adding to luncheon plate. Colorful and tasty.

Jean McCaskey



Dry Rose Potpourri

1 quart dried rose petals
1/2 cup dried rose buds
1 ounce orris powder
1 Tbsp ground mace
2 Tbsps whole cloves
1 vanilla bean (broken up)
1 Tbsp whole cardamom in pods
2 sticks crushed cinnamon
Crush cardamom pods too
20 drops oil of orange or
10 drops each oil of lemon
and oil of orange

Combine dried rose petals and rosebuds with orris. Lightly mix with hands or wooden fork and spoon in a large bowl. Blend mace, cloves, vanilla bean, cardamom and cinnamon separately. Add to rose mix. Blend well. Drop orange (or lemon and orange) oil over mixture; stir gently.

Place in jars with tight-fitting lids or in double plastic bags--each bag sealed with a twister. Store unopened for six weeks, shaking often. When ready to use, place in a pretty container. Stir gently; a rich fragrance will rise.

HINT: to dry roses, place flowers in thin layers on paper towels, cheesecloth-covered screens or baking sheets. Keep flowers in a shady place away from heat and direct sunlight. If possible, rest the screens in such a way that air can circulate under them. Heat, and especially light, will cause flowers to lose the fragrance and color.

Potpourri makes a nice gift for a shut-in, fresh a bathroom, guest room or closet. Nice way to preserve lovely memories.

Kay Linton



Christmas Tree Preserver

1 gallon almost boiling water
4 tsps household bleach
2 cups Karo white syrup
4 Tbsps "Greenguard" (available at nurseries)

Re-cut tree base and puncture circumference with ax to permit maximum solution penetration. Add solution to tree stand at hot temperature. Use it all. "Experts" say tree will stay green and soft ...will not shed.

Kay Linton

To Clean Low Bush Cranberries

An old sourdough trick.
Use a cookie sheet with open end, a flat box lid with one narrower edge removed, or a sizeable piece of cardboard which can be tipped, encouraging berries to roll to edge of table. Cover this with an old bath towel tucked on sides to make a trough rolling berries toward the operator. Slowly roll the berries from the top of this "slide". Dust and particles will cling to the towel as the berries roll to a pan held in your lap. If berries are still dusty quickly rinse them and spread on a towel or paper to dry in the air before storing them.

Maxine Reed



Misc Tips

Eggs should be at least 3 days old before using in cakes.

When making cake icing or candy consisting of milk or cream and sugar, add one teaspoon of ordinary table syrup for each cup of sugar used. Boil in the usual way. Your finished product will be much smoother and not so apt to become sugary.

When beating egg whites, do not tap beater on bowl of egg whites. The jarring of the beater will cause the whites to lose a great deal of their fluffiness. The beater should be tapped on the hand to clear off the whites.

Do not grease the sides of cake pans, grease only the bottoms.

After a party, if your home is filled with cigarette smoke; place a pie pan with straight vinegar in it on the table of each room, overnight your home will be rid of odors.

If burned, put vinegar on immediately. Relieves pain.

Kay Linton

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